

# LUNCH MENU

## APPETIZERS

**Soup of the Day M/P**  
**French Onion Soup 7**  
**Beer Battered Onion Rings 5**  
lemon garlic mayo  
**Steamed Edamame 6**  
sea salt  
**Buffalo Chicken Spring Roll 7**  
cheddar, scallions, bleu cheese, Frank's hot sauce  
**Fried Mac & Cheese 6**  
basil aioli  
**Hot Baked Pretzel Sticks 8**  
melted cheddar cheese, honey mustard  
**Burrata 13**  
arugula, roasted tomato, pesto, sea salt

**Bruschetta Classico 8**  
basil, tomato, garlic, extra virgin olive oil  
**Roasted Beet & Goat Cheese 8**  
crumbled goat cheese, almonds, citrus vinaigrette  
**Mediterranean Plate 11**  
hummus, tzatziki, kalamata olives,  
charred feta, herb grilled pita  
**"Angry" Mussels 11**  
bacon, smoked tomatoes, wheat beer, chili oil  
**Salt & Pepper Calamari 11**  
grilled pineapple, sweet chili sauce, sambal aioli  
**Jumbo Crab Cake 12**  
arugula, corn, red peppers, jalapeno aioli  
**Salmon Tartar 13**  
white soy, cucumbers, avocado mash

## RAW BAR *by the piece*

**East Coast Oysters 3 Shrimp Cocktail 2.5 Little Neck Clams 1.25**

## SMALL SALADS

**North Fork Green 7**  
cucumbers, cherry tomatoes, carrots,  
shallot vinaigrette  
**Baby Iceberg Wedge 9**  
applewood smoked bacon, grape tomatoes,  
shaved red onion & bleu cheese dressing  
**Classic Caesar 7**  
parmigiano-reggiano, croutons

**Chop-Chop Salad 8**  
chickpeas, roasted pepper, olives, cucumbers,  
tomatoes, feta, onion, red wine vinaigrette  
**Southwest Salad 8**  
chopped romaine, corn, avocado, roasted  
peppers, red onion, cherry tomatoes, black  
beans, cilantro, jalapeño lime vinaigrette

*Salad Additions: Chilled Shrimp 2.5  
Salmon 6 Chicken 5*

## BETWEEN THE BREAD

*served with french fries*

**Grilled Chicken Sandwich 14**  
bacon, guacamole, melted Vermont cheddar,  
lettuce, tomato, chipotle aioli  
**French Dip 14**  
sliced prime rib, melted mozzarella, onion jus  
**Meyer Ranch Prime Angus Burger 13**  
lettuce, tomato, pickle

**Baja Fish Tacos 14**  
beer battered cod, shredded cabbage,  
pico di gallo, lime-cilantro aioli  
**Roasted Zucchini Flatbread 14**  
grilled pita, hummus, arugula, crumbled goat  
cheese, toasted almonds, extra virgin olive oil,  
sea salt, black pepper

**Grilled Cheese 11**  
Vermont cheddar, mozzarella, swiss

## MAIN PLATE

**Four Cheese Raviolis 13**  
pesto, pine nuts, parmesan  
**Cavatelli Bolognese 16**  
three meat braise of pork, veal & beef  
**Homemade Gnocchi 18**  
fork pulled short rib, spinach, porcini cream  
sauce, truffle oil  
**Chicken "Pot Pie" 16**  
carrots, peas, potatoes, sage chicken jus, puff  
pastry crust

**Fish & Chips 15**  
beer-battered cod, malt vinegar, tartar sauce,  
hand-cut fries  
**Pan Seared Salmon 20**  
roasted cauliflower, golden raisins, toasted  
almonds, crispy carrots, romesco sauce  
**Grilled Chicken Paillard 15**  
baby arugula, roasted tomatoes, grilled red  
onions, shallot vinaigrette  
**Marinated Skirt Steak 25**  
roasted potatoes, spinach, chimichurri