Lunch Menu

Grilled Free Range Chicken Florentine Grilled With Sea Salt And Black Pepper, Topped With Wilted Spinach And Fresh Mozzarella. With Tomato Bruchetta

Crab Cakes

Lump, Fin Crab Seasoned With Celery, Onion, Garlic And Fresh Parsley. Accompanied By A Classic Remoulade.

Penne Pasta Con Peperonata All' Arrabbianata A Spicy Tomato Sauce With, Garlic, Onion, Peperoncino, Fresh Oregano and White Wine

Broccoli Crowns
Roasted With Garlic, Extra Virgin Olive Oil.

Red Beet Salad

Red Beets With Red Onion, Honey, Cider Vinegar, Sea Salt And Cracked Pepper.

Mushroom Salad

Portabella, Oyster And Shitake Mushrooms Seasoned With Roasted Garlic And White Balsamic Vinegar.

Field Greens.

Lunch Menu

Black Angus Sirloin With Bruschetta.

Roasted With A Black Pepper, Sea Salt, Accompanied By A Vine Ripe Tomato, Sweet Onion Salad Seasoned With White Balsamic.

Atlantic Cod Lemon And Old Bay

Roasted Cod Filet, Seasoned With Old Bay, Lemon And Pinot Grigio.

Penne Pasta Wild Mushrooms.

Porcini, Cremini, Oyster, Shitake Mushrooms, Diced Tomato, With Garlic, Onion, Basil, Finished With A Touch Of Cream.

French Beans

Steamed With Garlic, Extra Virgin Olive Oil, Sea Salt And Cracked Pepper

Giardiniera

Pickled Vegetable Salad, Cauliflower, Carrots, Peppers, With Garlic And Spice.

Chic Pea Salad.

Garbanzo Beans, Celery, Red Onion, Orange, With Extra Virgin Olive Oil And White Balsamic.

Field Greens.

Lunch Menu

Pork Butt Barbeque

Apple Smoked, And Finished With A Guinness BBQ Sauce

Norwegian Salmon Filet

Roasted With Cajun Spice, And Topped With Mango Salsa.

Macaroni And Cheese With Broccoli

Elbow Pasta, And Roasted Broccoli With Cheddar Cheese Sauce.

Golden Long Island Corn With Maple.

Sweet Local Corn Simmered With Maple.

Four Bean Salad.

Red And White Kidney, Garbanzo, French Beans, Peppers, Onion, Honey Fresh Herbs And Champagne Vinegar.

Cole Slaw

Picked Green And Red Cabbage, Carrots, House Made Mayonnaise, With Salt Pepper, And Cider Vinegar.

Yukon Gold Potato Salad.

Yukon Gold Potato, Onion, Celery, With House Made Mayonnaise.

Field Greens.

Lunch Menu

Duck With Soy Honey And Ginger
Maple Leaf Duck Breast, Seasoned With Thai Spice, Roasted
With A Soy, Honey And Ginger.

Ahi Tuna With Watermelon Salsa Grilled With Cajun Spice With A Watermelon Lime Salsa.

Orecchiette With Arugula, Gorgonzola Roasted Grape Tomato, Garlic, Olive Oil, Red Pepper Flakes, Gorgonzola Cheese, And Baby Arugula.

Asparagus Roasted With Lemon.
Pencil Asparagus, Roasted With Garlic, Extra Virgin Olive
Oil, And Lemon.

Basmati With Tomato And Saffron Simmered With Tomato, Garlic, Shallots, And Saffron.

Corn And Tomato Salad.

Pan Roasted Corn With Bell Pepper, Sun dried Tomato Seasoned With Honey And White Balsamic Vinegar.

Cucumber Salad With Champagne Vinegar.
Seeded Cucumber, And Vidalia Onion Tossed With Honey,
And Champagne Vinegar.

Field Greens.

Sunch Menu

Free Range Chicken Ballantine Chicken Breast Stuffed With A Spinach, Sun dried Tomato Mousse, Finished With A Champagne Sauce.

Atlantic Sea Scallops With Old Bay Roasted With Old Bay, Lemon, Butter.

Fettuccini Pasta Michael Angelo Extra Virgin Olive Oil, Spinach, White Raisins, Toasted Pignoli Nuts, Ricotta And Parmesan.

Broccoli Rapini

Steamed With Garlic, Shallots, And Extra Virgin Olive Oil.

Cannellini Bean Salad

White Bean, Onion, Celery, Extra Virgin Olive Oil, Red Pepper Flakes And Red Wine Vinegar.

Mozzarella Caprese

Sliced Mozzarella With Beef Steak Tomato And Basil.

Field Greens.