



LUNCH MENU

11am-4pm

Appetizer

\$14

Soup Daily Soup Selection 32oz/\$10 16oz/\$6

Mac & Cheese House made with Cheddar and Romano Cheese \$8

Farmers' Salad Fresh Greens, with Champagne Vinaigrette, Berries and Brie Cheese
add Shrimp, Chicken, Steak, Salmon

Drunken Mushrooms Sautéed Wild Mushrooms with Brandy \$7

Caprese Salad Wine Reduction, Fresh Farm Tomatoes

Charcuterie Selection of Cured Meats, Beet Mustard

Filet Mignon Tartare* Capers, Onions and Quail Egg

Country Paté Mandarin Marmelade & Melasse Reduction

Giant Sardines Capers, Bermuda Onions, Lemon & Tomato Oil

Entrée

\$14

Caprese Omelette Buffalo mozzarella, fresh tomatoes and basil

Vegetarian Omelette Selection of fresh vegetables with goat cheese

Ham & Cheese Omelette Ham with Gruyere cheese

Chicken BLT Sandwich Roasted chicken breast, bacon, lettuce, tomato, on house bread

The SLT Sandwich Roasted salmon, lettuce, tomato on house bread

All American Burger on brioche bun, with tomato, lettuce and pickle, fries	\$16
-----------------------------------------------------------------------------------	------

\$16

Tuna Nicoise Greens, with tomato, cucumber, hard boiled egg, potato & olives

Beef Stroganoff Roasted beef sirloin over pasta with creamy mushroom sauce

Mussels & Frites Roasted mussels with red tomato broth and Thi basil

Bouillabaisse Traditional seafood stew with tomato lobster sauce

Penne Pollo Chicken and mushrooms sauted with shallots over pasta

Capellini Rustica Angel hair pasta in a light spicy tomato sauce with three cheeses

King Salmon Wild Caught Salmon with Capper Buerre Blanc

Lobster Ravioli Our Classic Lobster Ravioli, Champagne Buerre Blanc

Bouillabaisse 'Souvenir de Marseille' Traditional Seafood Stew

Pasta Primavera With Fresh Vegetables in light Alfredo Sauce

Capellini Gambas Roasted shrimp with fresh tomatoes & lemon butter

Saltimbocca Iberico Sauteed scaloppine, of pork with prosciutto and sage

Steak and Frites Charbroiled sirloin with au poivre sauce