

Lunch

Entrées

Grilled Flat Iron Steak*

A tender, rich and full-flavored Shoulder Steak, served with Pomme Frites and a Merlot Sauce

\$15.00

Blackened Salmon*

Over fresh Vegetables with Maytag Blue Cheese Butter

\$15.00

Pan Seared Chicken*

Lightly sautéed Breast with a Maple Soy Glaze over wilted Spinach with fresh Avocado

\$14.00

Sandwiches

(All sandwich meats and cheeses are from the finest "Boars Head" selections.)
Choice of Fries, Cajun Taro Root Chips or Pasta Salad

All Natural Meyers Burger*

8oz. hand packed, Meyers "All Natural" Angus Burger on a Brioche Bun, Jalapeño Bacon, Manchego Cheese, Lettuce, Tomato and Herb Mayonnaise

\$11.50

Lobster and Shrimp Roll

Tossed in a light Lemon Dijon Mayonnaise in a Toasted New England Style Bun

\$13.00

Turkey Panini

Roasted Turkey Breast with Avocado, Beef Steak Tomatoes, Muenster Cheese and Basil Mayonnaise on Naan Bread

\$11.00

Buffalo Chicken Wrap*

Crispy Chicken, Blue Cheese, Shredded Lettuce, Diced Tomatoes, Ranch Dressing and Honey Buffalo Sauce

\$10.00

Crab Cake Sandwich*

Spinach, Red Onion, Heirloom Tomatoes and a Lemon Caper Dill Mayonnaise on a Warmed Brioche Bun

\$11.00

Chicken Croissant

All Breast Chicken Salad with Lettuce and Tomato

\$9.50

Seared Tuna Wrap*

Seared Rare, Shredded Romaine, Diced Tomatoes, Wasabi Mayonnaise, Avocado and Seaweed Salad

\$10.50

Grilled Chicken*

A Marinated Breast with Artichoke Mayonnaise, aged Swiss Cheese, Heirloom Tomatoes and Avocado on a Toasted Sesame Bun

\$10.00

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Lunch

Salads

Add *Chicken, *Shrimp, *Salmon or *Grilled Tuna \$7 | Add Sea Bass \$10.50

Traditional Caesar*

Romaine Hearts, Garlic Croutons and Creamy Parmesan Dressing

\$9.00

Grandover Salad*

Field Greens with Belgian Endive tossed in a Vanilla Champagne Vinaigrette with Candied Pecans, Crumbled Chevre, Red Onions, Dried Cherries and Roasted Plum Tomatoes

\$9.00

Greek Salad

Romaine, Feta Cheese, Olives, Pepperoncinis, Artichokes, Red Onions, Grape Tomatoes and Roasted Oregano Vinaigrette

\$11.00

Salad Wedge*

Iceberg Lettuce, Jalapeño Bacon, Diced Tomatoes, Green Onions and Maytag Blue Cheese Crumbles

\$9.75

Triad Salad

Fresh Fruit and Berries with Tuna Salad, Chicken Salad, and Cottage Cheese served with a Honey Yogurt Sauce

\$10.50

Crab Cake Salad*

Seared Jumbo Lump Crab Cake over fresh Julienne Vegetables tossed in Grand Marnier Vinaigrette with Pesto Remoulade

\$14.50

Soups

Lobster Pernod Bisque

\$8.00

Summer Vegetable and Chicken Ragout Soup

\$6.00

Pizzas

Classic

Tomato Sauce, Fresh Mozzarella, Reggiano Parmesan Cheese and Fresh Basil

\$12.00

Grandville

Pepperoni, Bacon and Hot Italian Sausage with Tomato Sauce, Parmesan Cheese and Pesto Oil

\$14.00

Hamilton

Fresh Vegetables, Tomato Sauce and Shredded Mozzarella Cheese

\$13.00

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