

# Lunch

## Entrées

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### 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

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(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

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Add \*Chicken \$7 | Add \*Shrimp \$9 | Add \*Salmon \$9 | Add Grilled Tuna \$9 | Add Sea Bass \$10

<b>Traditional Caesar*</b> Romaine Hearts, Garlic Croutons and Creamy Parmesan Dressing	<b>\$9.00</b>
<b>Grandover Salad*</b> Field Greens with Belgian Endive tossed in a Vanilla Champagne Vinaigrette with Candied Pecans, Crumbled Chevre, Red Onions, Dried Cherries and Roasted Plum Tomatoes	<b>\$9.00</b>
<b>Greek Salad</b> Romaine, Feta Cheese, Olives, Pepperoncinis, Artichokes, Red Onions, Grape Tomatoes and Roasted Oregano Vinaigrette	<b>\$11.00</b>
<b>Salad Wedge*</b> Iceberg Lettuce, Jalapeño Bacon, Diced Tomatoes, Green Onions and Maytag Blue Cheese Crumbles	<b>\$9.75</b>
<b>Triad Salad</b> Fresh Fruit and Berries with Tuna Salad, Chicken Salad, and Cottage Cheese served with a Honey Yogurt Sauce	<b>\$10.50</b>
<b>Crab Cake Salad*</b> Seared Jumbo Lump Crab Cake over fresh Julienne Vegetables tossed in Grand Marnier Vinaigrette with Pesto Remoulade	<b>\$14.50</b>

## Soups

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<b>She Crab Soup</b>	<b>\$8.00</b>
<b>Benton's Country Ham and Roasted Heirloom Tomato Soup</b>	<b>\$6.00</b>

## Pizzas

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<b>Classic</b> Tomato Sauce, Fresh Mozzarella, Reggiano Parmesan Cheese and Fresh Basil	<b>\$12.00</b>
<b>Grandville</b> Pepperoni, Bacon and Hot Italian Sausage with Tomato Sauce, Parmesan Cheese and Pesto Oil	<b>\$14.00</b>
<b>Hamilton</b> Fresh Vegetables, Tomato Sauce and Shredded Mozzarella Cheese	<b>\$13.00</b>

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