

# The greenhouse lunch

## APPETIZERS

Soup du Jour	9
Roasted Tomato Soup Crostinis with Bacon, Goat Cheese and Chives	11
Chicken Noodle Soup	11
Finely Sliced Smoked Salmon Capers, Red Onion, Toasted Rye Bread	14
Serrano & Burrata	22
Salmon Tartare Pink Grapefruit, Avocado, Crème Fraiche	15

## SALADS

Cobb Salad Crisp Salad Hearts, Egg, Blue Cheese, Bacon, Corn, Choice of Golden Balsamic or Creamy Blue Cheese Dressing	14
Classic Caesar Salad Crisp Romaine, Anchovies, Egg, Shaved Parmesan	14
Chef Salad Mixed Greens, Turkey, Ham, Cherry Tomatoes, Red Onion, Cucumber, Croutons, Gruyère, Red Wine Vinaigrette	14
Raw & Cooked Vegetable Salad	12
Salad Enhancements <i>Add Grilled Chicken \$6</i> <i>Add Maryland Crab \$6</i> <i>Add Lobster \$10</i>	

## SANDWICHES

*All Sandwiches are Served With a Side of Salad or Fries*

Croque Monsieur Virginia Ham, Gruyère, Mornay Sauce	17
Lobster Club Sandwich Curry Mayonnaise, Bacon, Toasted Brioche	24
Country Panini Buratta, Serrano, Arugula, Pepperoncini Marmalade	17
Grilled Chicken Sandwich Avocado, Bacon, Mozzarella	17
Your Choice of Soup and Half Sandwich	19

Executive Chef, **Chris Jakubiec**

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## ENTREES

- 23 Chef's Ravioli  
Chef's Daily Preparation
- 19 Stew du Jour  
Daily Suggestion
- 19 Quiche du Jour  
Baby Greens
- 22 Maryland Jumbo Lump Crab Cake  
Seasonal Succotash, Smoked Bacon
- 24 Skate Wing "Munière"  
Roasted Cauliflower, Parsley, Lemon
- 22 Roasted Game Hen  
Seasonal Baby Vegetables, Wilted Greens, Mint
- 21 Ground Sirloin Burger  
Aged Cheddar, House-Made Ketchup  
*Add Smoked Bacon \$2*  
*Add Avocado \$2*  
*Add Sautéed Mushrooms \$2*  
*Add Foie Gras \$10*

## FROM THE GRILL

- 20 1/2 Roast Chicken
- 24 8 oz. Berkshire Pork Chop
- 32 12 oz. Prime NY Strip
- 36 6 oz. Prime Filet
- 23 Grilled Salmon Fillet
- 24 Grilled Hamachi Loin

## SIDES

- 8 Macaroni and Cheese
- 8 French Fries  
*Add Parmesan \$2*
- 8 Mashed Potatoes
- 8 Seasonal Mushrooms
- 8 Sautéed Spinach
- 8 Grilled Asparagus
- 8 Roasted Beets

## SOMMELIER'S SELECTION BY THE GLASS

- 10 Sparkling, White and Red of the Day
- 13 Bisol, Prosecco, "La Crede" Veneto, Italy 2009
- 20 Jean Milan, Blanc de Blancs, Oger, Grand Cru, Champagne MV
- 14 The Towncrier, Sauvignon Blanc, Central Coast California, 2010
- 16 Michel Sarrazin, Chardonnay, "Sans Nom" Rully, Burgundy, France 09
- 22 DuMol, Chardonnay, Russian River Valley 2008
- 11 Quinta do Crasto, Tinta Roriz Blend (Tempranillo) Douro, Portugal 09
- 18 Pinot Noir, Ken Wright, Willamette Valley, Oregon 2009
- 20 Leviathan, Cabernet Sauvignon-Merlot, California, 2008