



# Private Dining

## LUNCH MENU

### SALADS

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**Caesar Salad \$10**

Chopped romaine tossed with with a creamy dressing, parmesan and croutons

**Autumn Salad \$12**

Greens, apples, cranberries, goat cheese and walnuts in a maple vinaigrette

**Greek Salad \$12**

Mixed Greens, Tomato, cucumber, red onion, olives and feta cheese in a lemon oregano vinagriette

### SANDWICHES

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**House Burger \$18**

With lettuce, tomato, pepper crusted bacon, onion jam and swiss cheese

**Italian Panini \$15**

Salami, ham, capicola, provolone, banana peppers and pepper relish on a ciabatta

**Grilled Chicken BLT\$15**

Bacon, lettuce and tomato with provolone

**Turkey and Brie Panini \$15**

Sliced turkey topped with bire, cranberry mayo and arugula

**Tuna Wrap \$14**

With lettuce and tomato





# *Private Dining*

## LUNCH MENU

### APPETIZERS

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#### **Firecracker Shrimp \$16**

Baby shrimp tossed in a sweet and spicy mayo

#### **Breaded or Unbreaded wings \$16**

With your choice of house, sweet thai chili, buffalo, bbq, lemon pepper and old bay

#### **Crispy Fried Pork Ribs \$17**

With a hoisin glaze

#### **Duck Confit Flatbread \$16**

Topped with fig jam, goat cheese, arugula and balsamic

#### **Fried Calamari \$16**

With a roasted garlic cream sauce and pepperoncini

#### **Bruschetta \$14**

Roasted tomato, shallots, basil, garlic and fresh mozzarella

### SOUPS

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Soup of the Day

Chowder







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### ENTREES

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#### **Caprese Chicken \$28**

Topped with tomato and fresh mozzarella and finished with a roast tomato and garlic cream

#### **Grilled Filet Mignon \$52**

With roasted shallot butter

#### **Broiled New York Strip \$48**

Topped with red wine demi

#### **Seared Scallops \$42**

Serve atop and a roast sweet potato and hazelnut risotto

#### **Braised Beef Short Rib**

Slow braised and served over parmesan risotto

#### **Seared Salmon Bowl \$30**

Over quinoa, with cranberries, butternut, apple, pecans and goat cheese topped with a honey vinaigrette

#### **Sausage and Peppers \$24**

Cooked in house made sauce served over rigatoni

