

THE GRILL LUNCH

FIRST COURSE

CREATIVE SOUP OF THE DAY, *half 4~ full 7~*

CRISPY FRIED CALAMARI *spicy garlic and basil aioli, marinara dipping sauces 11~*

HUMMUS AND PITA CHIPS *roasted red pepper coulis 8~ extra chips 2~*

BLACK ANGUS SIRLOIN CARPACCIO *horseradish cream, capers, baby arugula, grana padano shavings 10~*

BABY SPINACH AND BELGIAN ENDIVE *gorgonzola cheese, crisp bacon, toasted walnuts, walnut vinaigrette 10~*

SKILLET SEARED CRAB CAKE *whole grain mustard sauce, cabbage salad 14~*

MESCLUN FIELD GREENS *dressed with our fresh herb vinaigrette 7~*

MAINS

MAINE LOBSTER SALAD

lettuce mix, avocado, hard cooked egg, cherry tomatoes, fingerling potatoes and haricort verts, citrus vinaigrette 20~

ANGEL HAIR PASTA AND MUSHROOMS *sauteed in a butter and garlic white wine sauce 14~*

GRILLED SPINACH FLAT BREAD *mushrooms, caramelized onions, goat cheese 14~*

LEMON THYME CHICKEN SALAD *lettuce mix, tomato, haricort verts, fingerling potatoes, citrus vinaigrette 16~*

GRILLED SALMON *on fresh roasted corn and caramelized onions 19~*

SANDWICHES

CHICKEN CLUB *on club roll with crisp bacon, lettuce, tomato, basil mayonnaise, house fries 12~*

JAMAICAN JERK CHICKEN QUESADILLA *sauteed onions, cheddar and jack cheese, homemade salsa, sour cream 11~*

BLACK ANGUS PITTSTOWN BURGER *lettuce, tomato, onion, pickles, house slaw and fries 12~ cheese add 1~*

MAINE LOBSTER "BLT" *fresh lobster salad, crisp bacon, lettuce and tomato, on a croissant, house cole slaw, and fries, 18~*

GRIDDLED BLACK FOREST HAM AND SWISS *rye bread, spicy honey grain mustard, house fries 12~*

PORTOBELLO, ROASTED RED PEPPER, FRESH MOZZARELLA *on brioche, lettuce, basil mayonnaise, house fries 11~*

18% gratuity is added to parties of 6 or more, corkage 15~