

THE GRILL LUNCH

SMALL PLATES and SALADS

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

CRISPY FRIED CALAMARI *ancho chili aioli, marinara dipping sauces 11~*

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

BALSAMIC GRILLED VEGETABLES *yellow squash, zucchini, red onion, red bell pepper, portobello mushroom 9~*

ROASTED BEETS WITH CRISP GOAT CHEESE FRITTER *citrus vinaigrette 11~*

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

CLASSIC CAESAR *house made dressing, grana padano shavings 8~*

SANDWICHES and BURGERS

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

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

BLACK BEAN BURGER *lettuce, tomato, onion, pickles, house slaw and fries 11~ cheese add 1~*

YELLOWFIN TUNA BURGER *grilled onion, wasabi mayonnaise, tomato, lettuce, pickles, house slaw and fries 17~*

AL'S PITTSTOWN BURGER *black angus, lettuce, tomato, onion, pickles, house slaw and fries 12~ cheese add 1~*

MAINS

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

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

SPINACH AND MUSHROOM RAVIOLI *brown butter sage sauce, wilted spinach, warm ricotta 20~*

MAINE LOBSTER SALAD *lettuce, avocado, hard cooked egg, cherry tomatoes, fingerling potatoes, citrus vinaigrette 20~*

PENNE CARBONARA *crisp pancetta, green peas, red bell pepper, parmesan cream sauce 21~*

GRILLED AND SLICED HANGER STEAK *house fries, vegetable sautee, red wine demi glace 25~*

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