

Burgers

All **Choice Lean Sirloin** served on a fresh baked artisan roll


Chipotle Ranch Burger ♦ Apple-wood bacon, sharp cheddar, red onion and our own chipotle ranch dressing **10.50**

Blue Cheese Burger ♦ With our own blue cheese dressing **9.50**


Cheddar Burger ♦ Vermont cheddar **9.50**

Mushroom 'n Onion Burger ♦ Caramelized onions, sautéed mushrooms and Jarlsberg **10.50**

Buffalo Burger ♦ Naturally raised buffalo meat, seasoned with dry barbeque spices and topped with cheddar cheese. Accompanied by an ancho chile barbeque sauce. **12**

 **Gourmet Turkey Burger** Lean ground turkey blended with three cheeses, mushroom duxelles and truffle oil. Served with a cranberry and roasted garlic mayonnaise. **9.50**

Sandwiches

 **Veggie Burger** Made fresh in-house, a blend of spinach, black beans, herbs, carrots, brown rice and onions, grilled and served with melted cheddar cheese, tomato, lettuce and honey mustard on toasted, sprouted grain bread, considered the best by many! **10**

Grilled Chicken Sandwich Boneless breast with apricot chutney, baby arugula, smoked apple-wood bacon and Vermont goat cheese served on a fresh baked artisan roll. **11**

Grilled Reuben Thin-sliced corned beef, Jarlsberg cheese, and sauerkraut on fresh-baked marble bread. **10**

Turkey B.L.T. Slow roasted, hand-sliced, natural turkey breast, crisp bacon, lettuce, and vine-ripened tomatoes served on an artisan roll. **10.50**


Our Signature Lobster Salad Heaping portion of fresh lobster meat in an herb mayonnaise. On a freshly baked roll **21**

Half-sandwich served with a cup of our hearty lobster chowder **17**

Tuna Sashimi Roll-Up ♦ Seared rare tuna wrapped in nori and a soft tortilla with alfalfa sprouts, carrots, and cucumbers. Served with sriracha and tobiko mayonnaise. **11**

Roast Beef Baguette ♦ Thinly sliced, with caramelized mushrooms and onions and Swiss cheese. Grilled on French bread and served with au jus for dipping. **11**

Buffalo Chicken Roll-Up Chicken tenderloins in our house sauce, blue cheese dressing and arugula in a soft tortilla. **9**


 **Veggie Burrito** Fresh vegetables and organic brown rice rolled in a sprouted grain tortilla. Served with salsa verde, mock "sour cream", avocado and red pepper emulsions. **11**

"Best Sandwich in Sandwich" - People's Choice Award
— SandwichFest 2009

Lobster Grilled Cheese

Grilled brioche filled with pesto, chives, shallots, French brie, American cheese, and of-course, lobster meat. **14**

Thin Crust Grilled Pizzas

-  **“Green” Pizza** Fresh basil spread, our ground veggie burger, “tofu” cheese, tomato salsa, red pepper emulsion and alfalfa sprouts on whole wheat dough. **11**
- Four Cheese** Mozzarella, Swiss, Cheddar, Parmesan cheese and fresh herb tomato sauce **9**
- Chicken Tuscany** Sliced, grilled boneless breast of chicken with artichoke hearts, vine-ripened tomatoes and pine nuts topped with our four cheese blend, finished with an aged balsamic drizzle **12**
- Vegetable and Cheese** Spinach, caramelized onions, portabella mushrooms, tomato sauce, with our four cheese blend **10**
- Sausage and Caramelized Onions** With tri-colored roasted peppers, tomato sauce and four cheese blend **10**
- Sweet Potato and Bacon** Roasted sweet potato, caramelized onions, arugula and Gorgonzola cheese over a creamy pine nut and garlic spread. Topped with apple-wood smoked bacon, olive oil and aged balsamic vinegar **10**
- Crab Benedict Pizza** Seasoned lump crab, Canadian bacon, asparagus, tomato, mozzarella cheese, ricotta cheese and egg **13**
- Burger Pizza** Ground choice lean sirloin, special sauce, lettuce, cheese, pickles, onions and tomato **10**

Lunch Entrées

All entrées except * accompanied by our Signature wheat berry quinoa rice pilaf and vegetable of the day.

- Chicken Pot Pie*** Fresh all white meat tenders braised with carrots, pearl onions, peas and mushrooms in a natural chicken gravy served over puff pastry. **13**
- Grilled Salmon** Filet of salmon with an orange, tamari and ginger glaze. **16**
- Broiled Haddock** Brushed with olive oil and baked with a mild scallion and panko topping **15**
- Crispy Mango Chicken** Boneless breast sautéed in a honey cornflake crust. Served with mango sauce. **14**
- Scallop & Shrimp Scampi*** Fresh scallops and shrimp, sautéed with garlic and olive oil, vine-ripened tomatoes, fresh herbs and Parmesan cheese over fresh pasta. **15**
- Lump Crab Cakes*** Served with vegetable of the day, French fries and an avocado mango rémoulade. **15**
- Fruits of the Sea** A medley of shrimp, scallops and haddock baked with a hint of white wine, topped with an herb and vegetable breading. **16**
- Chicken and Fig Marsala*** Sautéed breast with figs, Gorgonzola cheese and hazelnuts in a sweet Marsala wine sauce, served over fresh pasta. **13**
- Lobster Pot Pie*** Lobster meat, pearl onions, corn, homemade sausage, potatoes, and fresh herbs simmered in our classical Sauce American. Topped with French puff pastry. **17**