



-LUNCH MENU-

STARTERS

Fresh house made soups cup/bowl \$4/\$6

FRENCH ONION \$7

SOUP SAMPLER our two house soups plus French onion soup \$7

CRAB CAKE jumbo lump cake, saffron/champagne aioli \$15

SHRIMP COCKTAIL poached shrimp, cocktail sauce, lemon and olives \$14

BROKEN MEATBALLS house blend of veal, beef and pancetta simmered in tomato sauce, grana padano grated cheese \$10

CALAMARI SICILIANO breaded, plum tomatoes, sauteed spinach, garlic aioli, balsamic reduction \$15

BONELESS CHICKEN BITES in house mild sauce \$10 *add bleu cheese and celery \$1.50*

SALADS

Available dressings: balsamic vinaigrette, raspberry vinaigrette, Green Goddess, ranch, parmesan peppercorn, Caesar, orange cognac, bleu cheese add bleu cheese crumbles \$1.50

GARDEN mixed field greens, tomato, red onion, cucumbers and croutons
\$6 sm/\$8 lg

ORANGE COGNAC mixed field greens, crumbled gorgonzola, candied walnuts, and dried cranberries with our signature orange cognac dressing \$9 sm/\$12 lg

ABT mixed field greens, marinated artichoke hearts, crispy bacon, oven roasted tomatoes, house crostini, parmesan peppercorn dressing and balsamic reduction drizzle \$9 sm/\$12 lg

CAESAR torn romaine hearts, Caesar dressing, red onion, grated parmesan cheese, croutons \$8 sm/\$10 lg

CHEF'S SALAD ham, turkey, cooper cheese, lettuce, onion, tomato, balsamic vinaigrette \$14

SALAD ADD ONS

Grilled shrimp \$9

*4/8 oz. grilled salmon \$9/\$17

Grilled chicken \$6

Jumbo lumb crab cake \$14

5 oz. lobster tail \$17

SANDWICHES/WRAPS

*all sandwiches and burgers are served with fresh cut french fries or sweet potato fries
maple dipping sauce add \$.75 coleslaw add \$2*

CORNERED BEEF on rye bread with deli mustard \$12

TUNA SALAD SANDWICH fresh Albacore, rye bread, lettuce and tomato \$12

TURKEY SANDWICH sourdough bread, lettuce, tomato, garlic aioli and bacon \$13

ITALIAN SUB ham, prosciutto, salami, cooper cheese, lettuce, tomato, onion, oil and vinegar \$13

ORANGE COGNAC WRAP grilled chicken, mixed greens, candied walnuts, craisins, gorgonzola cheese, and our signature orange cognac dressing \$13

VEGGIE WRAP julienne vegetables, lettuce, tomato, onion, quinoa and balsamic vinaigrette \$12

REUBEN corned beef, griddled rye bread, swiss cheese and thousand island dressing \$13

CHEESE STEAK shaved prime rib, sauteed onions and peppers, cooper and cheddar cheese blend \$17

GRILLED CHEESE Cooper, cheddar and asiago on sourdough bread with a red pepper and tomato dipping sauce \$11 **WITH JUMBO LUMP CRAB** \$17

GRIDDLED TUNA MELT sourdough bread, fresh Albacore, tomato, Swiss cheese \$13

GRIDDLED TURKEY SANDWICH sourdough bread, Boursin and Cooper cheese, artichokes, and tomato \$13

CRAB CAKE SANDWICH jumbo lump crab cake, brioche bun, lettuce, tomato, onion and a champagne/saffron aioli \$17

BURGERS

***YESTERDAY'S BAR BURGER** brioche bun, Cooper cheese, lettuce, tomato and onion \$14

***FIRE AND ICE BURGER** brioche bun, marinated portabella, gorgonzola, balsamic red onions \$16

***BACON/BOURSIN CHEESE BURGER** brioche bun, boursin cheese and bacon \$15

ENTREES

BROILED HADDOCK white wine/lemon butter with capers and fresh herbs, jasmine rice and vegetables \$17

CHICKEN FRANCAISE egg battered, lemon/caper sauce, rice pilaf and vegetables \$15
WITH JUMBO LUMP CRAB \$21

HOUSE MEATLOAF grass fed beef, charred tomato demi glace, mashed potatoes and vegetables \$17

FISH AND CHIPS beer battered haddock, house remoulade and french fries \$15

SMOKED GOUDA MAC AND CHEESE \$12 **WITH BACON** \$14