



-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 \$16

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, white balsamic 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

ANTIPASTO SALAD prosciutto, salami, Cooper cheese, artichoke hearts, tomatoes, cucumbers, onions, pepperoncinis, balsamic vinaigrette 16

SALAD ADD ONS

Grilled shrimp \$9

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

Grilled chicken \$8

Jumbo lump crab cake \$16

5 oz. lobster tail \$17

SANDWICHES/WRAPPS

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

CORNED BEEF or PASTRAMI on rye bread with deli mustard \$12

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

TURKEY & PROSCIUTTO SANDWICH sourdough bread, lettuce, tomato, spicy honey mustard
and Cooper cheese \$13

MEATBALL SUB house baked meatballs, three cheese blend, marinara 14

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

GREEN GODDESS VEGGIE WRAP spinach, chic peas, red onion, tomato, green goddess dressing \$12

REUBEN corned beef or pastrami, griddled rye bread, sauerkraut, 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 \$18*

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

PRIME RIB QUESADILLA shaved prime rib, sauteed peppers and onions, cheddar and Cooper cheese,
side of salsa and sour cream 16

FRENCH DIP shaved prime rib, Swiss cheese, burgundy au jus \$16

BURGERS

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

***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

ENTREES

BROILED HADDOCK white wine/lemon butter with capers and fresh herbs, jasmine rice and vegetables \$19
WITH JUMBO LUMP CRAB \$24

CHICKEN MILANESE panko fried chicken breast, lemon/caper sauce, rice pilaf and vegetables \$15
WITH JUMBO LUMP CRAB \$22

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