



## -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

**SHRIMP COCKTAIL** poached shrimp, cocktail sauce, lemon and olives \$12

**BROKEN MEATBALLS** house blend of veal, beef and pancetta simmered in tomato sauce,  
baked cheese crisp \$9

**BBQ SHRIMP AND AVOCADO TOAST** marinated shrimp, fresh avocado, red onion,  
fresh herbs \$11

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

**BONELESS CHICKEN BITES** in house mild sauce \$9      *add bleu cheese and celery \$1.50*

**CHARCUTERIE BOARD** imported meats and cheeses, pistachios, crostini, pepperoncini with  
house made jam \$15

## SALADS

**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

## SALAD ADD ONS

Grilled shrimp \$9      4 oz. Grilled salmon \$9      Grilled chicken breast \$6      Jumbo lump crab cake \$14

## HEALTHY AND HEARTY

**CHEF'S SALAD** torn romaine, Black Forest ham, house roasted turkey, Cooper cheese, tomato, cucumber,  
red onion, hard boiled egg \$10 sm/\$12 lg

*Available dressings: balsamic vinaigrette, raspberry vinaigrette, Green Goddess, ranch, parmesan peppercorn,  
Caesar, orange cognac, bleu cheese*

**SESAME SEARED AHI TUNA SALAD** sesame seed encrusted, mixed greens, cucumber, onion and julienne  
carrots with avocado wasabi dressing \$17

**TUNA SALAD PLATTER** fresh Albacore, mixed field greens, hard boiled egg, cucumber and tomato  
with Green Goddess dressing \$10

# SANDWICHES

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

**GRIDDLED TUNA MELT** sourdough bread, fresh Albacore, tomato, Gruyere cheese \$10

**CHICKEN SALAD** poached chicken breast, fresh grapes, light house mayo, mixed field greens, sourdough bread \$10

**MEATBALL HOAGIE** house triple blend meatballs, marinara, aged provolone and mozzarella on an Italian roll \$11

**CHEESESTEAK** chopped sirloin, caramelized onions, peppers, mushrooms with Cooper and cheddar on an Italian roll \$12

**FRENCH DIP** chipped sirloin, caramelized onions, Gruyere cheese and an au jus side car \$12

**GRILLED CHEESE** Cooper, Irish cheddar and Gruyere on sourdough bread with a spicy red pepper and tomato dipping sauce \$8 **WITH JUMBO LUMP CRAB** \$16

**TURKEY CLUB WRAP** house roasted turkey, crispy bacon, mixed field greens, tomato and avocado \$10

**NASHVILLE CHICKEN** panko encrusted chicken breast, spicy chipotle aioli, fresh pickles on a kaiser roll \$10

**ORANGE COGNAC CHICKEN WRAP** grilled chicken, mixed field greens, raisins, crumbled gorgonzola, candied walnuts and our signature orange cognac dressing \$10

**BLT** crispy bacon, fresh romaine, tomato, green goddess spread on sour dough bread \$10

# BURGERS

**YESTERDAY'S BAR BURGER** brioche bun, Cooper cheese, lettuce, tomato and onion \$12

**FIRE AND ICE BURGER** brioche bun, marinated portabella, gorgonzola, balsamic red onions \$15

**BURGER OF THE WEEK** our ever changing featured burger, ask your server for this week's selection mkt. price

# ENTREES

**BROILED HADDOCK** white wine/lemon butter with capers and fresh herbs, jasmine rice and vegetables \$16

**GRILLED SALMON** Thai sweet chili sauce and fresh basil with jasmine rice and vegetables \$19

**GRILLED CHICKEN** pineapple/mango salsa, white balsamic vinaigrette, quinoa pilaf and vegetables \$13

**SHRIMP LINGUINE** sautéed shrimp, spinach, garlic/white wine butter, pine nuts \$15