

Business Lunch \$38 Per Person

To Share

Bread & Butter \$8

Warm sourdough, olive oil honey butter

House Cut Fries \$12

Brussel Sprouts with Lemon Balsamic \$12

Crispy brussels, lemon balsamic reduction, Parmigiano Reggiano, herbs

1st Courses

Seasonal Soup

Ask server for details

Small Strato Salad

Romaine & arugula, cucumber, tomato, lemon & oregano vinaigrette

Small Caesar

Romaine & arugula, parmigiano Reggiano, roasted garlic dressing, Sourdough breadcrumbs

½ Classic Wedge

Blue cheese crumbles, egg, bacon, pickled red onion, tomato, herb buttermilk dressing

Entrees

Roasted 1/2 Chicken

Cherry wood smoked & roasted chicken, rosemary garlic jus, cauliflower agrodolce

Bay of Fundy Salmon*

Pan seared, lemon guajillo honey, roasted carrots, pearl couscous sultana pilaf

PAN SEARED SCALLOPS* +\$4

orzo paella, artichoke, & chorizo jam

Roasted Rack of Lamb* +\$6

Rosemary marinade, apricot piquant, herb salsa, sweet potato puree, brussels

6 oz. Grilled Tenderloin +\$6

Smoked scallion garlic butter, house cut fries or brussels

Please ask the server about our dessert options

*consuming raw or undercooked foods carries a risk on contracting foodborne illness
Parties of 5 or more have a 20% gratuities added