



THREE COURSE

Lunch

Starters

Tomato Roasted Pepper Bisque

Mixed Summer Greens
heirloom tomato, mozzarella, basil,
marinated artichoke, balsamic dressing

Main Course

Lobster Roll
lobster salad, bibb lettuce, english bun,
malt vinegar scented potato salad

Grilled Chicken
ginger citrus bbq sauce,
creamed succotash, whipped potato

Pan-Seared Salmon
chimichurri, warm orzo greek pasta

Dessert

Chef's Dessert du Jour

\$24 per person plus gratuity