

Lunch Menu #1

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Grilled Calamari

Extra Virgin Olive Oil / Lemon / Garlic

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Petit Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Bell & Evans Farm Raised Chicken

Farro / Mascarpone / Chicken Jus

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

***Menus and pricing are subject to change**

THE **S F G** FIRE GRILL

Lunch Menu #2

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Imported Burrata

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Roasted Mediterranean Branzino

Caper Sauce

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Junior New York Strip

USDA prime, dry aged

Bell & Evans Farm Raised Chicken

Farro / Mascarpone / Chicken Jus

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served for the Table

Herb Fries / Brussel Sprouts

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

***Menus and pricing are subject to change**

THE SEA FIRE GRILL

Lunch Menu #3

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

ENTRÉE

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Petit Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

Trofie Pasta With Crab Meat

Roasted Cherry Tomatoes / White Wine

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries /
Brussel Sprouts / Grilled Asparagus**

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

***Menus and pricing are subject to change**