

THE SEAFIRE GRILL

**EXPRESS LUNCH MENU**

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

APPETIZER

Select One

**Caesar Salad**

Parmesan Cheese / Garlic Croutons

**Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Lobster Bisque**

Oyster Crackers / Brandy

ENTRÉE

Select Two

**Petit Filet Mignon (\$5)**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Bell & Evans Farm Raised Chicken**

Farro / Marscapone / Chicken Jus

DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

THE SEA FIRE GRILL

## Lunch Menu #1

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

### APPETIZER

Select Two

#### **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

Select Three

#### **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 / Marscapone / Chicken Jus

#### **Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

### DESSERT

Served for the Table

#### **Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

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**

Select Two

**Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Lobster Bisque**

Oyster Crackers / Brandy

**Imported Burrata**

Proscuitto / Fig / Arugula

**Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

**ENTRÉE**

Select Three

**Roasted Mediterranean Branzino**

Capper Sauce

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Petit Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

**Bell & Evans Farm Raised Chicken**

Farro / Marscapone / Chicken Jus

**Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

**Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

**SIDES**

Served for the Table

**Herb Fries / Brussel Sprouts**

**DESSERT**

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

# 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

Select Three

#### **Caesar Salad**

Parmesan Cheese / Garlic Croutons

#### **Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Lobster Bisque**

Oyster Crackers / Brandy

#### **Imported Burrata**

Duxelle / Truffle Cream

#### **Jumbo Lump Crab Cake**

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

### ENTRÉE

Select Three

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **Squid Ink Spaghetti**

Fresh Maine Lobster

#### **20 Oz. Bone in NY Strip**

USDA Prime Dry-Aged

#### **Bell & Evans Farm Raised Chicken**

Farro / Marscapone / Chicken Jus

#### **Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

### 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*