

## APPETIZERS

<b>Soup of the Day</b>	7.
<b>Onion Soup Gratinée</b>	8.
<b>Escargots Sauteed in Garlic Roquefort Butter</b>	12.
<b>New York Steak Carpaccio</b> <i>with Grilled Asparagus, Hearts of Palm, Peppercorn Dressing, Parmesan</i>	14.
<b>Buffalo Barbecue Shrimp</b> <i>with Maytag Blue Cheese and Crab Slaw</i>	14.
<b>Coconut-Panko Crab Cakes</b> <i>with Curry-Avocado-Mango Salsa</i>	14.
<b>Jumbo Shrimp Cocktail</b> <i>with House Made Horseradish Cocktail Sauce</i>	16.
<b>Fresh Daily Oyster Selection</b> <i>on the Half Shell, Half Dozen</i>	16.

### Two Course Prix-Fixe Lunch for \$15

*Choose either a First Course or a Dessert and one Entrée from the categories below.*

#### First Course

Caesar Salad or Mixed Green Salad with Choice of Dressing  
Or Bowl of our Home Made Soup

#### Entrees

#### **New Yorker Kick-Ass Chile**

*All Top Sirloin Beef with Cheddar Cheese, Sour Cream, Avocado, Pico de Gallo and a Corn Muffin*

#### **Chopped Salad with Roasted Chicken Breast**

*Iceberg, Radicchio, Tomatoes, Olives, Provolone, Sopresetto, Chicken Breast, Wax Peppers and Vinaigrette*

#### **New York Steak Sandwich**

*8 oz. New York Steak served on Grilled French Bread Smothered with Mushroom sauce  
Kennebec Shoestring Potatoes*

#### **Seafood Fettuccine**

*Shrimp, Calamari, Mussels, Spicy Tomato Sauce and Fresh Fettuccine*

#### **Filet of Atlantic Salmon**

*with Chive Butter Sauce and Sour Cream Whipped Potatoes*

#### Dessert

Tahitian Vanilla Crème Brûlée or Vanilla Haagen-Dazs with Fresh Berries

## MAIN COURSES

Served with Choice of Onion Soup or Tossed Green Salad

<b>Colorado Lamb Ribs</b> <i>Slow Braised until fork-tender in Red Wine served with Whipped Potatoes</i>	16.
<b>Sweet Potato Gnocchi</b> <i>House Made, with Smoked Bacon, Pine Nuts, Gorgonzola and Cream</i>	18.
<b>New Yorker Meatloaf</b> <i>With Onion Rings, Mushroom Sauce and Whipped Potatoes</i>	15.
<b>Filet Mignon Medallions</b> <i>With Asparagus, Whipped Potatoes and Brandy-Green Peppercorn Sauce</i>	24.
<b>Sautéed Alaskan Halibut</b> <i>With Fresh Seasonal Vegetables and Sauce selection that changes daily</i>	29.
<b>Chicken Fried Steak</b>	15.
<b>Chicken Breast</b>	15.
<b>New York Sirloin Steak</b>	18.
<b>Jumbo Fried Shrimp</b> <i>Deep Fried served with Hand Cut Fries, Cole Slaw, and Cocktail Sauce</i>	18.

## SALADS

<b>Cobb Salad</b> <i>Diced Chicken, Bacon, Hard-Cooked Egg, Avocado, Tomato and Blue Cheese</i>	14.
<b>Cobb Royale Salad</b> <i>with Maine Lobster</i>	20.
<b>Caesar Salad</b> <i>Crisp Romaine Lettuce with Garlic-Parmesan Dressing and Sourdough Croutons</i>	11.
<i>Add Jumbo Shrimp and Canadian Snow Crab Meat</i>	21.
<b>Asian Chicken Salad</b> <i>Shredded Asian Greens, Roasted Chicken Breast, Cashews and Crispy Wontons</i> <i>With Creamy Sesame Vinaigrette</i>	14.
<b>Grilled Filet Mignon Steak Salad</b> <i>Greens, Roma Tomatoes, Bacon, Roasted Peppers, Buttermilk Blue Cheese and Red Wine Vinaigrette</i>	16.

## SANDWICHES

*Served with Hand Cut Kennebec Fries and choice of Pasta Salad or Cole Slaw*

<b>Grilled Durham Ranch Buffalo Burger</b> <i>with Caramelized Red Onion, Melted Buttermilk Blue Cheese and Port wine Reduction</i>	14.
<b>Clubhouse Sandwich</b> <i>Roasted Chicken Breast, Bacon, Lettuce and Tomato</i>	12.
<b>Reuben Sandwich</b> <i>Corned Beef, Sauerkraut and Russian dressing Served on Rye</i>	12.
<b>New Yorker Burger with Bacon and Avocado</b> <i>½ Pound Certified Angus Beef Ground Chuck With Melted Jack Cheese</i>	14.

If you have a time limitation, we guarantee a Fifty-Minute Lunch

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness.

Executive Chef/Partner, Will Piller