

Lunch Menu
-60First Course

# JUMBO SHRIMP COCKTAIL

half dozen, horseradish cocktail sauce, lemon

## **SQUASH & APPLE BISQUE**

vadouvan masala, maple crema, toasted pepitas

#### WARM PRETZEL

dijon honey mustard, sea salt

#### CRISPY BRUSSELS SPROUTS

pomegranate molasses, toasted pistachio

## KALE CAESAR SALAD

hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing

- + grilled jerk chicken | 12
  - + chili citrus shrimp | 18

# (Second Course

#### ROASTED STATLER CHICKEN

cranberry pecan stuffing, cider pan jus

#### LOBSTER ROLL

lettuce, celery, citrus aioli, brioche bun (+20)

# WILD MUSHROOM TRUFFLE RAVIOLI

baby arugula, roasted mushrooms, lemon, parmesan cream sauce

#### FISH CATCH

roasted winter vegetables, leeks, mustard dill sauce

## NANTUCKET BAY SCALLOPS

crispy potato, chorizo, tomato fennel broth

#### SHORT RIB BURGER

aged cheddar, house pickles, jerk mayo, lettuce, tomato toasted brioche bun

# JOIN US FOR DESSERT IN THE BREEZEWAY

EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies or dietary restriction's.