

# LUNCH MENU

## FIRST IMPRESSIONS

### **Shrimp Cocktail**

Four poached Prawns with fresh lemon, sliced cucumber and cocktail sauce.  
\$10

### **Fried Calamari**

Crispy fried Calamari tossed with fresh lemon, diced tomatoes  
and pepperoncini topped with roasted garlic aioli.  
\$8

### **Apple Brie Quesadillas**

Toasted flour tortilla stuffed with fresh Brie, baby spinach and New York State apples, with Dijon mustard sauce.  
\$7

## SOUPS & SALADS

### **Soup du Jour**

Please consult your server for today's fresh preparation.  
\$4

### **Classic Caesar Salad**

Fresh romaine tossed with homemade Caesar dressing and garlic croutons.  
\$7  
With Grilled Chicken. \$10  
With Jumbo Shrimp. \$12

### **Chopped Salad**

Fresh greens topped with cucumbers, grape tomatoes, red onion, grilled chicken,  
chopped egg, apple wood smoked bacon and Balsamic Vinaigrette.  
\$9

### **House Salad**

Mixed greens with grape tomatoes, cucumbers and balsamic vinaigrette.  
\$3

### **Wedge Salad**

Wedge of Iceberg lettuce with grape tomatoes, red onions, creamy Bleu cheese and candied pecans.  
\$7

### **Spinach Salad**

Baby spinach with cranberries, walnuts, goat cheese and white peach-balsamic vinaigrette.  
\$8

## SANDWICHES & ENTRÉES

### **Cheddar Burger**

A half pound of ground beef with NY State Cheddar cheese, on a Kaiser roll with lettuce, tomato and pommes frites.  
\$10

### **Turkey Croissant**

Smoked Turkey on a butter croissant with sliced avocado, tomato, cranberry mayonnaise and fresh cut fruit.  
\$9

### **Build Your Own Reuben**

Choice of smoked turkey or corned beef, and choice of coleslaw or sauerkraut, with 1000 Island dressing on rye bread.  
\$9

### **Tuna Melt**

Fresh tuna salad atop English muffins with grilled tomatoes, sharp Cheddar cheese and homemade potato chips.  
\$8

### **Soup and Half Sandwich**

Choice of: Ham, Turkey, Roast Beef or Tuna Salad on white, wheat or rye bread with a cup of our soup du jour.  
\$7

### **Lorraine Chicken Sandwich**

Marinated grilled chicken breast topped with caramelized onions and Lorraine Swiss cheese, served with bacon mayonnaise and homemade potato chips.  
\$9

### **Salmon**

Grilled Atlantic Salmon over a warm wild mushroom, leek and orzo salad, finished with pomodoro sauce.  
\$12

### **Inn Frittata**

Fresh frittata with Goat cheese, baby spinach, tomatoes and red onion, with toasted baguettes and fresh cut fruit.  
\$9

### **Crab Cake**

Pan seared Crab Cake with homemade garlic-rosemary steak fries, apple-fennel slaw and chipotle aioli.  
\$12

### **Grilled Portobello Sandwich**

Balsamic marinated Portobello mushroom, stuffed with artichoke hearts, roasted red peppers and caramelized onions, topped with herb Goat cheese and chive mayo, on a Kaiser roll with homemade potato chips.  
\$9

### **Chicken Carbonara**

Julienned chicken breast sautéed with pancetta, wild mushrooms and fresh peas, with bucatini pasta and roasted garlic-aged parmesan cream sauce.  
\$10

### **Open Faced Steak Sandwich**

Grilled 8oz. New York Strip Steak with caramelized onions, sweet potato fries and a Gorgonzola cream sauce.  
\$12

### **Mediterranean Pasta**

Artichoke hearts, sundried tomatoes, kalamata olives and roasted red peppers tossed with white wine, fresh herbs, garlic and farfalle pasta, topped with feta cheese.  
\$9