



February 19th-25th

\$15 Lunch

First Course

(Choose One)

Farmers Salad

Bed of Arugula and Baby Spinach topped with Fire Roasted Corn, Jalapeno Bread Croutons and a Fennel Dijon Vinaigrette

Fisherman's Chowder

Local Blue Crab, Cod Fish, Bay Scallops, Sweet Corn and Potatoes together in a Sherry Cream Broth

Steak Skins

Shaved House Prime Rib on a Crisp Potato Skin topped with Sauteed Onions & Peppers and finished with a Chive Sour Cream

Second Course

(Choose One)

Caprese Chicken Sandwich

Grilled Chicken Breast topped with Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella and a Balsamic Reduction on Rustic Sourdough Bread. Served with House Fried Kettle Chips

Surf Club Fish and Chips

Irish Ale battered Rockfish fried golden brown. Served with Pub Style “Chips” and a trio of sauces...Dill Caper Tarter, Malt Vinegar Infused Ketchup and Siracha Cocktail

Bison Burger

Grilled bison Patty topped with Aged Cheddar and finished with a Fried Quail Egg. Served with House Fried Kettle Chips