

LUNCH MENU

STARTERS

Maryland Crab Cakes †
Shrimp Cocktail †
Ahi Tuna Tartare †

Spinach and Artichoke Dip
Filet Mignon Sashimi †

APPETIZER SALADS & SOUPS

Caprese Salad
Caesar Salad
House Salad

Blue Wedge Salad †
Chopped Salad †

SALADS

Seared Ahi Tuna Salad †
Mixed greens, avocado, tomatoes, sprouts, macadamia nuts & wontons tossed in Asian dressing
Larsen's Seafood Salad †
Shrimp, lobster & scallops, eggs, tomatoes, avocado, bacon & onions tossed in 1000 island
Chinese Chicken Salad †
Mandarin oranges, green onions, almonds, wontons, rice noodles & Asian dressing
Cobb Salad †
Turkey, egg, bacon, blue cheese, candied pecans, avocado & tomatoes tossed in blue cheese dressing

BBQ Chicken Salad †
Chicken breast, tomatoes, jack cheese, avocado, corn, black beans, cilantro & fried onions tossed in buttermilk ranch and drizzled with BBQ sauce
Filet Mignon Salad †
Filet mignon medallions, tomatoes, avocado, roasted peppers & goat cheese w/ balsamic dressing
Blackened Marinated Chicken Salad †
Mixed greens, tomatoes, roasted peppers, goat cheese crumbles, candied pecans and avocado tossed in raspberry vinaigrette dressing

SUSHI ROLLS

California Roll
Crab, cucumber and avocado
Rainbow Roll †
California roll topped with ahi, salmon, shrimp and avocado

Spicy Tuna Tataki Roll †
Spicy tuna, cucumber and avocado topped with ahi
Lobster Crunch Roll †
Tempura fried lobster, crab salad, avocado, eel sauce with soy paper on a bed of dynamite sauce

*Soy paper upon request

SANDWICHES & ENTREES

New York Steak Sandwich* †
Open faced sirloin served on garlic French roll with caramelized onions & avocado
"THE" Burger* †
Lettuce, onions, applewood smoked bacon, tomatoes, pickles, 1,000 Island dressing and American and cheddar cheese
Filet Mignon Sandwich* †
Filet mignon medallions, boursin cheese, sautéed mushrooms and grilled onions on garlic French roll
Prime Roast Beef Dip* †
Sliced roast beef on a garlic parmesan ciabatta served with creamed horseradish and au jus for dipping with mayo and Gruyere
Chicken Club* †
Chicken breast, bacon, lettuce, tomato & cheddar on triple stacked toasted sourdough

Blackened Chicken Pesto Pasta †
Cajun spiced chicken with pesto tossed linguini and sun dried tomatoes and roasted peppers
Seared Ground Ahi Tuna Burger* †
Tuna patty seared with sprouts, avocado & tomatoes with wasabi mayonnaise
Turkey Melt*
Roasted turkey, avocado, bacon & Swiss cheese on grilled sourdough
Herb Crusted Roasted Chicken Breast †
Served with wild rice and glazed carrots topped with mushroom cream sauce
Rotisserie Chicken with Garlic, Lemon & Herbs †
1/2 Free Range Chicken marinated and slow cooked in our rotisserie ovens. Served with mashed potatoes and glazed carrots

*Choice of 1 side item

WET AGED STEAKS & CHOPS

8oz Petite Filet Mignon with Bearnaise †
10oz Grass Fed Filet Mignon †
14oz New York Strip Steak †
16oz Rib Eye Steak †
16oz Kurobuta Pork Chop †

Prime dry aged steaks also available

SEAFOOD

Cedar Plank Salmon †
Served with grilled asparagus
Pan Seared Chilean Seabass †
Served with steamed white rice, grilled asparagus with beurre Blanc and a miso glaze
Beer Battered Fish & Chips
Blonde ale battered fish with steak fries and tartar sauce

Mashed Potatoes, French Fries, Grilled Asparagus, Steamed Broccoli or Creamed Spinach

†Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.