



Starters	LUNCH PROVISIONS
Soup of the Moment: Curried Butternut Squash with Crab Raita (GF)	8.95
French Onion Soup with melted gruyere	9.95
Organic baby greens tossed with sliced pears, gorgonzola crumbles, toasted pecans & EVOO	9.95
Traditional Caesar Salad with herb croutons & reggiano sprinkles Add Chicken + \$6.95 Salmon + \$9.95 Cafe Strip + \$9.95	9.95
Original Steakhouse Salad of romaine, poached shrimp, bacon, red onion, croutons, egg, cucumber, tomatoes, bleu cheese morsels & dijon vinaigrette	11.95
Crispy Fried Calamari with sweet chile sauce	10.95
Pamlico Sound Crab Cakes and Crispy Shrimp with pickled fennel salad & lemon butter	12.95
Chef Pettifer Provisions	
Steak Mushroom & Red Wine Pot Pie with red bliss mash and green beans	15.95
Keema Samosas with Curried Chicken & Pea Stuffing with tamarind sauce & raita	13.95
Grilled Half Pound Angus Tillamook Cheddar BLT Burger on ciabatta with 6 Guy Fries	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	13.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Grilled Scallops with roasted butternut shiitake sesame relish, sticky rice, green beans and soy chile sauce (GF)	17.95
Grilled Filet of Beef with Roquefort crumbles, mashed potatoes, market vegetables & bordelaise (GF)	24.95
Grilled Sirloin Sandwich with caramelized onions, melted gruyere on Tuscan Loaf with 6 Guy Fries	14.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95
Chicken Cordon Bleu with mashed potatoes, spinach in a sherry cream sauce	13.95
Wild Mushroom Vermont Goat Cheese Cake with sauteed baby kale, salsa verde & aged balsamic	12.95

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. A \$10 Split Plate Fee Is Available.

