



Lunch Menu

Amuse Bouche

Smoked Whitefish Pate | White Bean Relish | Fresh Artisan Bread & Butter

Soup or Salad Choices

(Pre-Select One)

Lobster Bisque

Butter Poached Lobster | Rich Broth with Sherry & Crème Fraiche

Roquefort Wedge Salad

Entrée Choices

(Pre-Select Four)

Prime Muer Burger

28 Day Dry Aged | Challah Roll | Truffle Pomme Frites

Chicken Breast Gratin Sandwich

Char-Grilled Chicken | Apples | Baked Brie | Watercress | Stone Ground Mustard

Grilled Salmon

Butternut Squash Gnocchi | Bacon Roasted Brussels Spouts | Parsnips | Beets | Apples and Dry Fig Compote

Executive Steak Sandwich

Beef Tenderloin Tips | Wild Mushrooms | Caramelized Onions | Asparagus Tips | Mascarpone Cream

Lobster Roll

Maine Lobster Meat | Brandy Infused Louis Dressing | Roasted Tomato | Pommes Frites

Dessert Choices

(Pre-Select One)

Coconut Cake | Cheese Cake | Chocolate Cake | Sorbet

\$40 per Guest

(Includes Coffee & Soft Drinks - Not Inclusive, Tax & Gratuity)