

Lunch

WINE BY THE GLASS

WHITE		RED	
Canaletto Prosecco, Italy	7	Sterling Vintners Cabernet, Sonoma	10
Sterling Vintners Chardonnay, Sonoma	8	Root 1 Cabernet, Chile	8
Bocage Unoaked Chardonnay, Monterey	9	Los Vascos Cabernet, Chile	9
Simi Chardonnay, Sonoma	10	Blackstone Merlot, Napa	8
Canaletto Pinot Grigio, Italy	8	Beringer Founders Estate Merlot, Napa	9
Canaletto Muller Thurgau, Italy	8	St. Francis Zinfandel, Sonoma	10
Hopler Pinot Blanc, Austria	10	High Note Malbec, Argentina	9
Oyster Bay Sauvignon Blanc, NZ	10	Benchmark Shiraz, Australia	11
Pomelo, Sauvignon Blanc, Napa	9	Fontella Chianti, Italy	8
Canaletto Muller Thurgau, Italy	8	Santa Tresa Cerasuolo, Italy	8
Cupcake Riesling, Napa	9	Willamette Pinot Noir, Oregon	11
		Cotes du Rhone Dom.de la Griveliere	8
		Marques de Caceres Rioja, Spain	8

SOUPS

SOUP DU JOUR
Composed Daily
Cup—4
Bowl—6

LOBSTER STEW
Maine Lobster
Cream / Sherry
Cup—9
Bowl—12

ONION SOUP GRATINEE
Crouton
Parmesan / Gruyere
6

SALADS

TRADITIONAL CAESAR
Romaine Hearts / Croutons
House Made Caesar Dressing
7

Grilled Salmon
13

Grilled Chicken
12

Sautéed Shrimp
15

MEDITERRANEAN CHOPPED
Tomatoes / Kalamata Olives
Cucumbers / Red Onions / Feta Cheese
Oregano Vinaigrette
8

Grilled Salmon
14

Grilled Chicken
13

Sautéed Shrimp
16

THAI CHICKEN SATAY
Shaved Cabbage / Sweet Peppers
Grilled Broccoli / Carrots / Roasted Peanuts
Spicy Peanut Sauce
13

LUMP CRAB CAKE
Field Greens / Avocado / Tomatoes
Citrus Vinaigrette / Spicy Remoulade
16

PAN SEARED AHI TUNA
Rice Noodles / Grilled Broccoli / Carrots
Oven Roasted Tomatoes
Lemongrass Vinaigrette
15

SPINACH AND STEAK
Pimenton Seasoned Flat Iron Steak
Dried Figs / Blue Cheese
Roasted Almonds / Sherry Vinaigrette
15

SANDWICHES

BLACK ANGUS BURGER
Choice of:
Vermont Cheddar / Swiss / Bleu Cheese
Applewood Smoked Bacon
Sautéed Onions or Mushrooms
11

PORTABELLO MUSHROOM BANH-MI
Pickled Carrots & Radish
Cucumbers Cilantro Aioli / Focaccia
10

SOUTHWESTERN CHICKEN SANDWICH
Avocado / Pepper Jack Cheese
Cilantro Mayonnaise
11

CHOPPED PORK SANDWICH
Southern Slaw on Brioche
10

THE HARTFORD CLUB
Roasted Turkey Breast / Virginia Ham
Lettuce / Vine-Ripe Tomatoes
Applewood Smoked Bacon
Toasted Wheat / White / or Rye Bread
12

HALF AND HALF
Cup of Soup du Jour and
Half of *The Hartford Club*
10

With Lobster Stew
15

With Onion Soup
12

PANINI DU JOUR
House Made Daily
MP

Sandwiches include choice of fries, sweet potato fries, or fresh fruit.

ENTREES

QUICHE DU JOUR AND PETITE SALAD
House Made Quiche
House Salad of Baby Lettuce / Cucumbers / Haricot Verts / Tomato
Dijon Vinaigrette
10

PAN SEARED SCALLOPS
Mushroom Ravioli
Spinach / Red Pepper Cream Sauce
16

GAUCHO STEAK
Grilled Flat Iron Steak with Chimichurri Sauce
Seasonal Greens / Yucca Mash
15

PAN SEARED HALIBUT
Bok Choy / Basmati Rice / Sweetened Soy Beurre Blanc
16

LINQUINE WITH TURKEY MEATBALLS
Marinara / Parmesan Cheese
12

SIMPLY GRILLED SALMON
Saffron Rice / Cucumber Pepper Relish
Seasonal Vegetables
14