

Lunch

WINE BY THE GLASS

WHITE

Canaletto Prosecco, Italy	7
Sterling Vintners Chardonnay, Sonoma	8
Bocage Unoaked Chardonnay, Monterey	9
Simi Chardonnay, Sonoma	10
Canaletto Pinot Grigio, Italy	8
Canaletto Muller Thurgau, Italy	8
Hopler Pinot Blanc, Austria	10
Oyster Bay Sauvignon Blanc, NZ	10
Pomelo, Sauvignon Blanc, Napa	9
Cupcake Riesling, Napa	9

RED

Sterling Vintners Cabernet, Sonoma	10
Root 1 Cabernet, Chile	8
Los Vascos Cabernet, Chile	9
Blackstone Merlot, Napa	8
Beringer Founders Estate Merlot, Napa	9
St. Francis Zinfandel, Sonoma	10
High Note Malbec, Argentina	9
Benchmark Shiraz, Australia	11
Banfi Chianti, Italy	8
Santa Tresa Cerasuolo, Italy	8
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

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

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken with Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing
11

LUMP CRAB CAKE

Field Greens / Avocado / Tomatoes
Citrus Vinaigrette / Spicy Remoulade
16

PAN SEARED AHI TUNA

Shredded Lettuce with Jicama, Tomato, Corn, and Avocado. Served with Chipotle Lime Vinaigrette.
15

SPINACH AND STEAK

Seasoned Eye Round 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

THE HARTFORD CLUB

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

GRILLED VEGETABLE WRAP

Grilled Zucchini, Mushrooms and Onions
Served with Red Pepper Hummus
10

HALF AND HALF

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

PHILLY CHICKEN AND CHEESE

Grilled Chicken with Peppers, Onions and
Provolone Cheese
11

With Lobster Stew
15

With Onion Soup
12

CUBAN SANDWICH

Shredded Pork with Ham and American
Cheese, Pickles and Roasted Garlic Aioli
10

OPEN FACED RUBEN

Pastrami and Sauerkraut with Swiss Cheese,
Thousand Island. Served on Toasted Rye
12

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

EYE ROUND STEAK

Grilled Seasoned Eye Round with Mashed Potatoes, Summer Greens, and Mushroom Au
Jus
16

PAN SEARED MAHI MAHI

Served with Grilled Tomatillo Salsa, Roasted Corn Basmati Rice and Season Vegetable
15

MACARONI AND CHEESE

Cheddar Cheese Sauce with Broccoli and Grilled Chicken
12

SIMPLY GRILLED SALMON

Saffron Rice / Cucumber Pepper Relish
Seasonal Vegetables
14