



A L A C A R T E
LUNCH
M E N U

MEZZE

WARM OLIVES

\$12

PRIME RIB SLIDERS (2)

\$14

CRAB ARANCINI (2)

\$14

BURRATA PEACH FLATBREAD

\$15

BEEF KEBAB (5)

\$15

TOMATO CONCASSE BREAD

\$12

CHICKPEA FRIES

\$15

LUNCH APPETIZERS

SOUP DU JOUR

SEASONALLY INSPIRED

\$16

WEDGE SALAD

ICEBERG LETTUCE, BACON, GRAPE TOMATOES,
CRUMBLLED BLUE CHEESE, PICKLED ONION,
GORGONZOLA BUTTERMILK DRESSING

\$19

EDGEWATER SALAD

FRESH SPINACH & ARUGULA,
CANDIED PECANS, GOAT CHEESE FETA,
APPLES, BLUEBERRIES,
APPLE CIDER VINAIGRETTE

\$21

CAESAR SALAD

HEARTS OF ROMAINE, HOUSE DRESSING,
CRISPY PANCETTA,
SHAVED PARMIGIANO REGGIANO,
FOCACCIA CROUTONS

\$20

WHIPPED FETA

FRESH TOMATOES, MINT,
FLAKEY SEA SALT, CROSTINIS, EVOO

\$23

LUNCH APPETIZERS

CRAB TART

SEASONED CRAB, TARRAGON DILL
REMOULADE, HOT CALABRIAN HONEY

\$26

½ DOZEN FRESH OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE,
LEMON, FRESHLY GRATED HORSERADISH,
HOT SAUCE

\$28

CALAMARI ALLA GRIGLIA

CHAR-GRILLED, KALAMATA-TOMATO
TAPENADE, EVOO, GREMOLATA

\$25

SPICED COCONUT SHRIMP

SAMBAL-COCONUT EMULSION,
MANGO JALAPENO CHUTNEY,
GRILLED NAAN

\$23

SEACUTERIE

SEARED SCALLOP, SPICY SHRIMP,
SMOKE SALMON, SEARED TUNA, OYSTERS

\$25PP (MINIMUM 2)

TUNA CARPACCIO

TOGARASHI SPICED AHI TUNA,
AGUACHILE VINAIGRETTE,
AVOCADO LIME CREMA, PICKLED ONIONS,
DAIKON, WONTON CRISP

\$29

LUNCH ENTREES

COBB CHICKEN SALAD

GRILLED CHICKEN, ROMAINE LETTUCE,
GRAPE TOMATOES, AVOCADO, FOCACCIA
CROUTONS, CRISPY PANCETTA,
SOFT BOILED EGG, CHIVES, BLUE CHEESE
\$29

STEAK FRITES

USDA PRIME NY STEAK,
GARLIC BUTTER, FRITES, AIOLI
\$49

SEAFOOD PAELLA

SOFFRITTO, DAILY SEAFOOD SELECTION
\$39

ROASTED CHICKEN SUPREME

PARMESAN ASPARAGUS RISOTTO,
BLISTERED TOMATOES, AU JUS
\$27

GRILLED ATLANTIC SALMON

TAMARIND GLAZED,
CAPER BERRIES, FRESH LEMON,
CHOICE OF SALAD OR FRITES
\$39

BRAISED BRISKET

CORN BREAD,
CIPOLLINI ONIONS, CREAMY SLAW
\$39

LUNCH ENTREES

GRILLED HALLOUMI

GRILLED VEGETABLE RATATOUILLE,
CHICKPEA FRIES, CAPONATA, EVOO

TOFU AND TEMPEH OPTIONS AVAILABLE
\$24

BURRATA PASTA VERDE

HOUSE-MADE PASTA,
BASIL AND SPINACH PESTO, FRESH ITALIAN BURRATA,
AGED BALSAMIC, EVOO
\$29

SEARED TUNA SALAD

SESAME CRUSTED AHI TUNA,
MIXED GREENS, AVOCADO, RADISH, PICKLED ONION,
FENNEL, EDAMAME, APPLE CIDER BERRY EMULSION
\$29

VEAL CHOP PARMIGIANA

BREADED VEAL PROVINI, MARINARA,
FRESH MOZZARELLA, PESTO LINGUINI
\$44

LOBSTER ROLL

POACHED LOBSTER, ICEBERG LETTUCE,
CELERY, GARLIC BUTTER,
CHOICE OF SALAD OR FRITES
\$26

ADD 1 LOBSTER ROLL: \$19