

# LUNCH

## PRIX FIXE

3 Courses for \$27\*

### Appetizer:

Garden Greens Salad  
add goat cheese & sourdough crouton  
(\$2 supp.)

or

Soup of the Day

or

Daily Appetizer Special

### Entrée:

Meat of the Day

or

Fish of the Day

or

Vegetarian Plate of the Day

### Dessert:

Chef's Daily  
Selection

\* Includes a glass of house wine

## FIRST COURSE

Organic Mixed Greens Salad ..... 7.5  
add goat cheese & sourdough crouton (\$2 supp.)

Steak Tartare\*\* ..... 8  
potato chips

Soup of the Day ..... 6.5

Smoked Branzino ..... 9  
new potato horseradish salad, lettuce, salmon caviar

Caesar Salad\*\* ..... 9  
soft-boiled egg, Parmesan cheese, anchovies, crouton

Cod and Salmon Cake ..... 9  
roasted red bell pepper remoulade

## SECOND COURSE

Daily Omelette\*\* ..... 12

Lamb Shank Ravioli ..... 14  
with mascarpone and hazelnut braising jus, chives

Moules Frites ..... 14  
mussels in a creamy saffron bouillon, French fries

Fish & Chips ..... 16  
spicy house-made potato chips, fries, tartar sauce

Charcuterie Sandwich ..... 12  
house-cured ham, sopressata & cheese  
on a baguette with French fries

Pan-Seared Scallops ..... 22  
spring risotto with peas, asparagus, young carrots

Mushroom-stuffed Chicken Leg ..... 18  
basmati rice, oyster mushroom sauce

Roasted Chatham Cod ..... 20  
Mediterranean ragout with clams, chorizo and tomato

Tavern Burger\*\* ..... 14  
8oz sirloin with Cheddar bacon-onion  
marmalade and French fries

## CHEESES

with apple purée & raisin walnut toast

Chef's Selection of Three Artisan Cheeses

15

