

\$21.95 Complete Lunch Menu

Appetizer, Entrée & Dessert-- All Items Can Be Served ala Carte

FIRST COURSE (Choice of One)

SOUP OF THE DAY

TEN BEAN "PASTA E FAGIOLI"

LOBSTER BISQUE (+ 3)

CLASSIC CAESAR SALAD

CHOPPED SALAD

Mixed Greens, Dried Cranberries, Candied Pecans, Strawberries, Maytag Blue Cheese, & Port Wine Dressing

VINE RIPE TOMATO & FRESH MOZZARELLA, ONION BRUSCHETTA TOASTS

SECOND COURSE (Choice of One)

*DINO'S STEAK SANDWICH Onion Bread, Lioni's Fresh Mozzarella, Sautéed Onions & Crispy Fries

JAPANESE BENTO BOX Miso Soup, Asian Salad, California Roll & Chicken Katsu

*MILL POND 10 OZ ALL NATURAL BEEF BURGER

American, Vermont Cheddar, or Maytag Blue Cheese, Crispy Fries

"THE WALLACE" GRILLED CHEESE

Grilled Vermont Cheddar, Apple Smoked Bacon, Vine Ripe Tomato, Red Onion, Crispy Fries

THAI SHRIMP WRAP Peanut Sauce, Field Greens, Cucumber & Carrot Julienne, Chinese Noodles

VEGAN BUDDHA'S BOWL Crispy Seitan, Organic Brown Rice, Broccoli, Carrots, Mushrooms, Miso Vinaigrette

BEER BATTERED CHATHAM COD Crispy Fries, Caper Roasted Garlic Aioli

*GRILLED SOY MARINATED SKIRT STEAK Whipped Potatoes, Smoked Tomato Sauce

PAN SEARED SALMON FILET Celery Root Potato Puree, Creamy Brown Butter

FILET OF SOLE PARISIENE Tomatoes, Capers, Lemon, Shallots, Basil, White Wine

PAN ROASTED CHICKEN BREAST Asparagus, Sage, Marsala, Melted Mozzarella

CHICKEN OR VEAL PARMIGIANA Linguini Marinara

PAPPARDELLE BOLOGNESE Rosemary, Vine Ripe Tomatoes, Pecorino Romano

PENNE ALA VODKA

*SESAME CRUSTED TUNA (+ 7) Ginger Soy Glaze, Wok Fried Vegetables

*7 OZ. FILET MIGNON (+ 10)

Seasonal Vegetable & Choice of Crispy Fries or Mashed Potatoes

*12 OZ. STRIP STEAK (+ 10) Seasonal Vegetable & Choice of Crispy Fries or Mashed Potatoes

\$21.95 Complete Lunch Menu
