

LUNCH MENU

Appetizers, Soups & Salads

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| LOBSTER CORN CHOWDER A Coleman Specialty! | \$6.5 | SOUP OF THE DAY | \$4.5 |
| SHRIMP COCKTAIL Three Jumbo Shrimp served with a Cognac Cocktail Sauce | \$10 | MINI CRAB CAKES Two Appetizer Size Crab Cakes, Vegetable Slaw, Red Pepper Vinaigrette, Chive Oil | \$9 |
| BRUSCHETTA Fresh Diced Tomatoes, Basil & Garlic tossed in Extra Virgin Olive Oil Served on Toasted French Baguettes | \$8 | NORMANDY SALAD Field Greens, Belgian Endive, Strawberries, Apples & Pears with an Apple Cider Vinaigrette | \$7 |
| SHRIMP DUMPLINGS With Ginger Soy Glaze & Pickled Cucumber Relish | \$9 | THE WEDGE Iceberg Lettuce, Tomatoes, Bacon, Cucumbers & Blue Cheese Dressing | \$7 |
| TOMATO & MOZZARELLA Sliced Tomatoes & Buffalo Mozzarella Cheese, topped with Basil Vinaigrette | \$9 | ASPARAGUS RAVIOLI Asparagus Puree & Mascarpone Cheese Stuffed Ravioli in a Light Walnut Mushroom Sauce | \$9 |

Salad Entrées

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| CLASSIC CAESAR SALAD | \$8 | CHICKEN CAESAR SALAD | \$12 |
| SHRIMP CAESAR SALAD | \$18 | FILET CAESAR SALAD | \$18 |
| JUMBO CRAB CAESAR SALAD | \$19 | SALAD PLATTER Trio of Homemade Chicken Salad, Shrimp Salad & Albacore Tuna Salad served over a Bed of Mixed Greens | \$9 |

Featured Lunch Entrées

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| NORMANDY FARM CRAB CAKE Homemade Potato Chips & Spicy Tarter Sauce | \$16 | GRILLED TUNA Creamy Whipped Potatoes & Haricot Vert with a Lobster Tomato Reduction | \$17 |
| MEATLOAF Lean Ground Chuck Meatloaf with Roasted Vegetables & Creamy Whipped Potatoes | \$13 | LOBSTER MACARONI & CHEESE Lobster Macaroni & Two Cheeses with Caramelized Shallots | \$17 |
| FILET MIGNON 5oz. Center Cut Filet with Garlic Mashed with Red Wine Reduction | \$19 | PAN SEARED SALMON Pan Seared with Fingerling Potatoes in a Lemon Dill Beurre Fondue | \$17 |
| BRAISED BRISKET Wine Braised Brisket with Roasted Carrots & Caramelized Shallot Reduction | \$14 | CHICKEN POT PIE Free Range Chicken with Potatoes, Carrots, Peas, Pearl Onions & a Puff Pastry Crust | \$14 |
| SOUTHERN FRIED CHICKEN Buttermilk Tender Marinated Free Range Chicken Breast | \$14 | SPAGHETTI & MEATBALLS Grandma's Favorite with Fresh Tomato-Basil Sauce & Veal Meatballs | \$12 |

