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# Lunch

## Cold Sandwiches

*All cold sandwiches served with chips.*

### **The Lynch \$8.95**

Our tuna salad with lettuce, tomato, & cheddar cheese on whole wheat bread

### **C.M.R. \$10.50**

Smoked turkey, brie, cranberry mayonnaise, arugula, & red onion on a croissant

### **The Oscar \$11.95**

Filet mignon, herbed boursin, red onion, tomato, avocado, & horseradish mayonnaise on a brioche roll

### **Aphrodite \$10.95**

Smoked salmon, whitefish salad, red onion, tomato, cream cheese, & capers on a bagel

### **Italian Grinder \$9.50**

Ham, genoa salami, capicola, provolone, marinated onions, tomato, lettuce, & Italian dressing on a grinder roll

### **Lobster Roll \$16.95**

Our lobster salad with mayonnaise & lettuce on a grilled split top hot dog bun

### **Captain Kirk \$9.95**

Basil cashew chicken salad with avocado spread, lettuce, tomato, & sprouts on a spinach wrap

### **The Goose \$10.95**

Italian tuna, cheddar cheese, sweet peppers, & arugula on a toasted ciabatta roll

### **Pig Kahuna \$8.50**

Black forest ham, pineapple preserves, red onion, lettuce, & cream cheese on a toasted grinder roll

### **Nirvana \$8.50**

Marinated baked tofu, sprouts, cheddar cheese, & honey ginger dressing on whole wheat bread

### **Joyce's Egg Salad Sandwich \$9.50**

Egg salad, bacon, lettuce, & Major Grey's chutney on toasted pumpernickel bread

### **Big Rob \$10.50**

Roast beef, swiss cheese, mustard slaw, red onion, & Russian Dressing on pumpernickel bread

\*Substitute croissant, ciabatta, or GF bread  
+\$1.00

Consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat animals' foods cooked thoroughly. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

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## Salads

*Add grilled chicken, tuna salad, or chicken salad  
to any salad +\$3.50*

### **Baby Organic Green Salad \$8.50**

Dried cherries, tomato, cucumber, carrot,  
red onion, candied pecans, & goat cheese  
with red wine vinaigrette

### **Chopped Salad \$12.95**

Romaine, chicken, apples, grapes, almonds,  
cucumber, & poppy seed dressing

### **Spinach Salad \$9.95**

Mushrooms, red onion, bacon, tomato,  
avocado, hard-boiled egg, feta cheese, &  
curry champagne vinaigrette

### **Classic Cobb Salad \$13.50**

Romaine, grape tomatoes, blue cheese,  
avocado, hard-boiled egg, grilled chicken, &  
bacon with red wine vinaigrette

### **Arugula Salad \$9.95**

Pine nuts, roasted pears, blue cheese, &  
honey sauterne dressing

### **Caesar Salad \$9.00**

Chopped romaine, grated parmesan,  
croutons, & house made Caesar dressing

### **Three Salad Platter \$11.95**

Choose any 3 salads from the deli case,  
served over bed of greens

\*\*extra \$ for shrimp & lobster when available

## Lighter Choices

### **Quiche & Salad \$8.95**

Choice of today's quiche with a side baby  
green salad

### **Soup of the Day**

Mug- \$3.50 Bowl- \$5.50

### **Half Sandwich \$6.00**

Cold sandwiches or BLT only; no lobster  
roll

### **Soup & Half Sandwich \$9.00**

Mug of today's choice of soup & half cold  
sandwich or BLT; no lobster roll

## Sides

<u>French fries</u>	\$3.50
<u>Sweet potato fries</u>	\$3.50
<u>Onion Rings</u>	\$3.75
<u>Side baby green salad</u>	\$4.00
<u>Salad from deli case</u>	priced accordingly

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## **Sandwiches from the Grill**

### **Crab Cake Sandwich \$13.50**

Served on a brioche roll with sprouts, guacamole, tomato, a side of remoulade, & French fries

### **BLT (The T.A. Special) \$9.25**

Bacon, lettuce, tomato, & mayo served on toasted rye bread with chips & a pickle

### **Pressed Smoked Turkey Melt \$10.95**

With roasted red pepper & artichoke pesto and fresh mozzarella pressed on grilled ciabatta bread, served with chips

### **Corned Beef Reuben \$12.95**

Grilled rye bread with swiss cheese, sauerkraut, corned beef, & Russian dressing, served with French fries and a pickle

### **Loaded Foot Long Hot Dogs \$9.50**

2 hot dogs with mustard, bacon, tomato, onion, relish, pickles, hot peppers, celery salt, pico de gallo, & American cheese, served with French fries

### **Ultimate Open-Faced Tuna Melt \$9.50**

Country wheat topped with tuna salad, farmhouse cheddar, & tomato, served with French fries

### **Veggie Deluxe \$9.25**

Roasted vegetables with goat cheese, pesto, fresh spinach, tomato, & balsamic syrup in a spinach wrap, served with chips

### **Chicken Club Sandwich \$10.95**

Grilled chicken stacked on toasted white bread with bacon, lettuce, tomato, & mayo, served with French fries

### **Hamburger Platter \$12.00**

Half pound black angus beef on a brioche roll with lettuce, tomato, onion, & pickles, served with French fries

*Add cheese, onion marmalade, or mushrooms +\$1.00*

*Add bacon +\$1.50*

### **Grilled Cheese \$6.50**

Served on country wheat with your choice of cheddar, American, swiss, blue, fontina, or provolone, served with chips

*Add spinach, mushrooms, tomato, or onion marmalade +\$1.00*

*Add bacon or ham +\$1.50*

### **Eliza’s Veggie Burger \$9.50**

House made veggie burger served on toasted ciabatta with spicy tomato chutney, sprouts, & tomato, served with dressed baby greens

### **Fried Chicken Cutlet Sandwich \$9.95**

Fried chicken cutlets on a grilled grinder roll with bacon, cheddar, lettuce, tomato, red onion, & our garlic buttermilk ranch, served with French fries

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