

Lunch

Served from 11:00 a.m. to 2:00 p.m. Monday through Saturday
Ask your server for today's specials.

TOMATO AND SHIITAKE MUSHROOM BISQUE \$4.00

SOUP DU JOUR \$4.00

Includes a fresh roll and butter

Salads

All salads include a roll and butter.

GRILLED SALMON CAESAR* - \$13.75

An untraditional Caesar Salad of grilled romaine hearts, oil cured olives, grape tomatoes, grated Asiago cheese & Caesar dressing topped with grilled Atlantic Salmon.

CHICKEN AND WILD MAINE BLUEBERRIES* - \$12.00

Grilled chicken breast set atop a salad of mesclun greens tossed in wild Maine blueberry vinaigrette with candied walnuts, Roquefort crumbles & a blueberry reduction.

WARM CAPRESE SALAD - \$10.00

Grape tomatoes, fresh mozzarella and basil toasted over grilled Italian bread with field greens, dressed in extra virgin olive oil and Balsamic vinegar.

SHRIMP AND AVOCADO SALAD - \$11.00

Gulf shrimp with fresh avocado, vine ripened tomatoes, basil and fresh field greens.

** Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Sandwiches

All sandwiches include choice of French fries or house chopped salad

DELAFIELD BURGER* - \$9.50

*Seasoned Black Angus beef char grilled & topped with wild mushrooms, caramelized onions and Gruyere cheese,
Also available without toppings. - \$8.50*

ANDREW'S JALAPENO BACON BURGER * - \$9.50

Char grilled Black Angus beef finished with pepper jack cheese, cilantro-ranch sauce & crispy fried jalapenos.

SMOKED HAM AND CHEESE PANINI - \$9.00

*Shaved Nueske's smoked ham with white cheddar cheese & fig jam
on your choice of grilled multi-grain or sourdough bread.*

CAPICOLLA AND TURKEY PANINI - \$9.50

*Roasted turkey breast and Capicola ham with fresh mozzarella, peach chutney & spinach on a grilled herb ciabatta,
served with sweet basil aioli.*

SHRIMP AND BLUE CRAB CROISSANT - \$10.00

*Gulf shrimp, Atlantic blue crab and apple wood bacon
lightly tossed with mayonnaise, lemon and fresh dill on a buttery croissant.*

THAI BASIL CHICKEN* - \$9.00

Thai chili & basil marinated breast of chicken with sliced Granny Smith apples, red onion & a sweet honey basil aioli.

SHRIMP AND OLIVE LINGUINE* - \$9.00

*Gulf shrimp sautéed with oil cured olives, asparagus, sun-dried tomatoes
and fresh basil, tossed with linguine pasta and Piave cheese..*

ANDREW'S BLACK ANGUS FILET* - \$15.00

Grilled filet medallions served on brioche with sauce Bordelaise, wild mushroom sauté and crispy fried red onions.