

**** Sample Menu****

Lunch menu entrée options change weekly and can vary depending on seasonality and availability of products

XIX Café Lunch \$19

soda and iced tea included

Daily selection of fresh salads, cheeses, and baked mini baguettes

Lunch Entrée Options

Fettuccini Pasta

duck confit, tomatoes, asparagus

Barbecue Chicken Pizza

smoked chicken, white cheddar cheese, caramelized red onion

Hanger Steak

baby spinach, fingerling potato and red wine shallot sauce

Panini

cappicola ham, Genoa salami, ricotta pepper spread
and provolone cheese

Fish of the Day

Daily Dessert Display

Selection of whole and individual desserts

Available Mon-Fri 11:30am-2pm only

A LA CARTE MENU

SOUPS AND STARTERS

Field green salad, red wine vinaigrette	8
Caesar salad with roasted garlic and fresh croutons	10
Roasted cauliflower soup smoked mussels, parsnip, spice cracker	9
Jumbo lump crab cake with tarragon mayonnaise	16
Oysters on the half shell – daily selection of six or twelve	17/32
Littleneck clams on the half shell	11
Seafood platter per person	20
Oysters on the half shell, mussels, clams, crab, poached shrimp, poached scallops, red wine shallot vinaigrette	

SANDWICHES

Club sandwich, smoked turkey and bacon	14
Maine lobster club sandwich	18
Rueben sandwich, corned beef, Swiss cheese and sauerkraut	16
10oz ground sirloin burger and aged white cheddar cheese	18

ENTREES

Baked farmers omelet, potato, mushrooms, onion, asparagus, and aged white cheddar	14
Crab salad, Bibb lettuce, avocado and Champagne cream dressing	17
Smoked chicken salad, tart apples, walnuts and cider dressing	15
Caesar salad with chicken	15
Caesar salad with shrimp or crab	18
Fish and chips, beer battered cod and spicy caper dill mayonnaise	19
Grilled flat iron steak, garlic herb butter and french fries	21
Steamed clams with hand cut linguini, garlic white wine sauce, parsley, grated parmesan	20
Grilled chicken, eggplant risotto, roasted vidalia onion, parmesan cheese	20