

# LUNCH

## first plates

- Grilled Chicken Quesadilla - Avocado and pico de gallo quesadilla with roasted tomato salsa 12.50
- Big Buffalo Wings - Traditional or BBQ with carrots, celery sticks & blue cheese dressing 12.50
- Crispy Calamari - Lightly breaded and fried golden served with crushed-pepper marinara and banana peppers 13.25
- Camden Sliders - Three 2 oz. angus beef burgers bacon, arugula, pickles, tomato topped with cheddar cheese 13.00

## from the garden

- Traditional Cobb Salad - Grilled chicken, smoked bacon, egg, avocado, bleu cheese, and tomatoes, tossed with lemon-Dijon dressing. Top it with Crabmeat \$4 16.25
- Caesar Salad - Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton. Top it with Chicken \$5 Top it with Shrimp \$8 12.00
- Blackened Salmon Salad - Served with Sustainable King Salmon from the Northern Pacific Ocean atop lettuce with a creamy dill dressing and a beet slaw 16.50
- ☞Mediterranean Salad - Baby cucumbers, sweet peppers, vine tomatoes, sweet onion and Kalamata olives with feta and basil vinaigrette 14.50
- ☞Grilled Seafood Salad - French beans, spiced olives and red wine-dijon vinaigrette 17.00

- Southwest Chophouse Salad - Fire roast chicken, enchilado cheese, poblano buttermilk dressing 17.00

## sandwiches to remember

- Meyer™ Natural Angus Burger - Aged white cheddar, horseradish sauce, onion jam on a brioche bun 17.00
- Maryland Old Bay Seasoned Crab Cake Sandwich - Served on a brioche roll with remoulade sauce 18.75
- Char-Grilled Chicken Panini - Buffalo mozzarella, vine-ripened tomatoes and caramelized red onion on focaccia bread with garlic-baby red potato salad 17.00
- Urban Ale Battered Walleye on Sourdough - Tomato onion jam, baby arugula and grilled farmers market sweet corn 15.50
- House-made Pastrami on Whole Wheat - Oven roasted heirloom tomatoes, fresh mozzarella, and pesto mayonnaise served with a bulgur wheat salad 14.50
- ☞Chicken & Avocado Sandwich - Shaved chicken breast, avocado & spinach on nine-grain bread with honey mustard and spiced apple chutney 14.50
- ADD A SIDE SALAD OR CUP OF SOUP TO ANY SANDWICH - 2.99

## soups

- Cream of Crab 9.00  
With lump crabmeat and Old Bay Seasoning
- Onion Soup Au Gratin 9.00  
Rustic garlic bread crouton, gruyere & provolone
- ☞Chilled Cucumber Soup 9.00  
Smoked salmon, american sturgeon caviar
- Mushroom Tea Soup 9.00  
Served sake style with shiitake mushrooms and chives

## wines

- Canvas, Pinot Grigio, Veneto, Italy 9.00
- Canvas, Chardonnay, California 8.50
- Canvas, Merlot, California 8.50
- Canvas, Cabernet Sauvignon, California 8.50

## desserts

- Banana Panna Cotta 8.00  
Malted banana panna cotta, brown sugar, caramel sauce, baby bananas
- Lemon Meringue Pie 8.00  
Lemon custard filling in a tart shell topped with fluffy sweet meringue
- Chocolate Bombe 8.00  
Chocolate cake with warm chocolate ganache
- Bistro Famous Bread Pudding 8.00  
Served with fresh whipped cream, caramel rum sauce & a scoop of vanilla Haagen-Dazs ice cream
- Warm Apple Tart 8.00  
Apples baked in a finely rolled puff pastry topped with Dulce de Leche ice cream
- Turtle Cheesecake 8.00  
Our rich creamy New York Style cheesecake, made with caramel, pecans, and chocolate