

# Lunch

11:30 AM - 2:00 PM  
Tuesday - Saturday

WINTER DRINK SPECIALS: FEATURED GLASS OF WINE 6 • FEATURED BEER 3

## Cold

### CHECKERS APPLE SALAD 7 / 12

Roasted and Fresh Apples, Organic Spring Mix, Caramelized Walnuts and Crispy Sweet Onions lightly tossed in a Membrillo Vinaigrette, finished with Shaved German Weissa Cheese

### CAESAR SALAD 7 / 12

Romaine Hearts, Croutons and Parmigiano-Reggiano, tossed with Creamy Housemade Caesar Dressing

### ROASTED BEET & GOAT CHEESE SALAD 7.5 / 14

Garnished with Microgreens and Toasted Hazelnuts, finished with a Hazelnut Vinaigrette

### SALAD LYONNAISE 12

A Frisée Salad with Croutons, Lardon, and Poached Egg, tossed with a Traditional French Vinaigrette

### QUINOA & ARUGULA SALAD 12

With sliced Fennel, Oranges, dried Tart Cherries, topped with Toasted Almonds and finished with an Orange Vinaigrette

ADD TO ANY SALAD: GRILLED CHICKEN 6 • GRILLED SHRIMP 7 • GRILLED SALMON 12

### DUCK LIVER PÂTÉ 14

Served with Tribeca Baguette, Whole Grain Mustard Seasonal Preserves and Cornichons

## Hot

### FRENCH ONION SOUP 7

With Caramelized Onions and Crostinis, baked with Gruyère & Muenster Gratinée

### LOBSTER BISQUE 6.5

A rich and creamy Lobster Soup, garnished with Morsels of Lobster

### PEKING DUCK TACOS 14

Chinese Barbecue Duck in a Crispy Wonton Taco, served with Guacamole and Microgreens

ADDITIONAL TACO 5

### SALT-CRUSTED CALAMARI 12

Coated with Fine Salt & Rice Flour and flash fried, served with Hot & Sour Sauce  
*Contains Sesame*

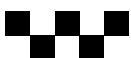
### EGGPLANT ROLLATINI 14

Baked Eggplant filled with Ricotta, topped with Parmigiano-Reggiano, Tomato Sauce, Basil and Mozzarella

ADDITIONAL ROLLATINI 8

JASON BLACK

Executive  
Sous Chef



PLEASE TURN OFF CELL PHONES Thank you

CARMELO MATEO

Sous Chef



# Sandwiches

All sandwiches are served with choice of  
Checkers Apple Salad or house-cut Pommes Frites.

<b>TURKEY AVOCADO MELT</b>	14
Sliced Turkey, Muenster Cheese, sliced Avocado, Pesto Mayonnaise and Roasted Red Peppers served on grilled Sourdough Bread	
<b>CRAB CAKE SANDWICH</b>	15
Our Jumbo Lump Crab Cake, Lettuce, Tomato and Remoulade on Brioche Roll	
<b>SIMPLY CHEESEBURGER</b>	15
8 oz. Angus Burger with New York Sharp Cheddar, Boston Lettuce and Tomato on Onion Brioche Roll	
<b>WINTER BOURBON BURGER 2016</b>	15
Pepper-crust 8 oz Angus Beef Burger with Nueske's Applewood-smoked Bacon, Aged New York Cheddar, Quince Aioli and Crispy Onions on an Onion Brioche Roll, topped with Tomatoes, Boston Lettuce and housemade Bourbon Barbecue Sauce	

# Entrées

<b>COBB SALAD</b>	15
Spring Greens, Grilled Chicken, Tomato, Avocado, Bacon, Hard-boiled Egg, Maytag Bleu and Parsley, lightly tossed with Ranch Dressing	
<b>FISH TACOS</b>	14
Two open-faced Corn Tortillas and a crisp Leaf of Boston Bibb Lettuce topped with crispy Halibut and Mango Slaw, finished with Avocado, Sour Cream Aioli and Chili Aioli, served with housemade Crisps	
<b>MUSSELS</b>	15
Served in a classic White Wine Sauce with Garlic and Shallots, served with Baguette	
<b>SEARED DIVER SCALLOPS</b>	22
Prince Edward Island Scallops, served with Truffled Creamed Leeks, finished with a Port Wine Reduction	
<b>ADDITIONAL SCALLOP 8</b>	
<b>PETITE STEAK FRITES</b>	19
Grilled 8 oz. Flat Iron Steak, Served with Rosemary & Thyme housemade Frites, finished with Truffle & Mushroom-infused Butter	
ADD A GLASS OF ANY HOUSE RED WINE 6	

20% gratuity will be added to parties of 5 or more.

Consuming raw or undercooked meats, poultry, seafood and shellfish may increase risk of foodborne illness.

Our food preparation area is used for items including peanuts, sesame, tree nuts, shellfish and dairy.

Please let us know if you have any allergies so we can try our best to accommodate you.