the greenhouse lunch

APPETIZERS

Soup du Jour 9

Roasted Tomato Soup 11
Grilled Cheese and Smoked Bacon Finger Sandwiches

Chicken Noodle Soup 11

Lobster Bisque 19
Maine Lobster, Black Truffle Cream, Fleuron

Finely Sliced Smoked Salmon 14
Capers, Red Onion, Toasted Rye Bread

Serrano & Burrata 22

Salmon Tartare 18
Pink Grapefruit, Avocado, Crème Fraiche

SALADS 14

Cobb Salad
Baby Lettuce, Tomato, Egg, Avocado
Blue Cheese, Bacon, Croutons, Lemon Vinaigrette

Classic Caesar Salad
Crisp Romaine Lettuce, Anchovies, Egg, Shaved Parmigiano

Greek Salad
Romaine, Mixed Greens, Tomato, Cucumber, Red Onion
Feta, Olive Tapenade, Marjoram Vinaigrette

Seasonal Greens
Field Greens, Arugula, Seasonal Fruit, Spiced Pecans
Brie, Raspberry Poppy Seed Vinaigrette

Salad Enhancements
Add Grilled Chicken $6
Add Maryland Crab $10
Add Lobster $10

ENTREES

Pasta du Jour 23
Chef's Daily Preparation

Quiche du Jour 19
Baby Greens

Jumbo Lump Crab Cakes 26
Asparagus, Sauce Vin Blanc with Caviar

Diver Sea Scallops 28
Creamed Corn, Arugula Pesto, Celery Root

Executive Chef, **Chris Jakubiec**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SANDWICHES

All Sandwiches are Served With a Choice of Salad or Fries

18 Turkey Sandwich
Lettuce, Tomato, Bacon, Dijon Mayonnaise, Sourdough

24 Lobster "Club"
Curry Mayonaise, Cilantro, Bacon, Toasted Brioche

20 Old Bay Shrimp Salad
Lettuce, Tomato, Brioche Bun

16 Vegetable Panini
Roasted Peppers and Red Onion, Arugula, Goat Cheese
Pine Nut "Butter," Multigrain Bread

17 Croque Monsieur
Virginia Ham, Gruyère, Mornay Sauce, Sourdough

18 Grilled Chicken Sandwich
Avocado, Bacon, Mozzarella, Brioche Bun

19 Your Choice of Soup and Half Sandwich
($4 Supplement for Lobster Bisque)

21 Martin's Angus Sirloin Burger
Choice of Cheese, House-Made Ketchup
Add Smoked Bacon, Avocado, Sautéed Mushrooms $2
Add Foie Gras $10

FROM THE GRILL

All Items are Served With a Choice of One Side Dish

24 Roasted 1/2 Organic Free-Range Chicken

34 Martin's Angus 12 oz. Prime NY Strip

38 6 oz. Prime Filet

25 Salmon Filet

26 Hamachi Loin

26 Wild Patagonian Deep-Water Red Prawns

8 SIDES

Macaroni and Cheese
Mashed Potatoes
Seasonal Mushrooms
Roasted Brussels Sprouts with Bacon
Sautéed Spinach
Grilled Asparagus
Seasonal Vegetable Medley

SOMMELIER'S SELECTION BY THE GLASS

24 Jacques Lassaigne, Blanc de Blancs "Les Vignes de Montguex," Champagne

16 Sauvignon Blanc, Nicolas Girard, Sancerre, France 2012

14 Pinot Grigio, Il Palazzone, Umbria, Italy 2012

21 Chardonnay, Domaine Cheveau, Pouilly Fuissé, France 2011

15 Chardonnay, The Town Crier, Santa Lucia Highlands, USA 2012

18 Pinot Noir, René Bouvier, "Le Chapitre", Bourgogne, France 2010

14 Sangiovese, Còlpetrone, Montefalco, Umbria, Italy 2010

20 Cabernet Sauvignon, Rendarrio, Paso Robles, California, "Exclusive Bottling for the Jefferson DC" 2010