

# Lunch menu



## SOUPS

New England Clam Chowder	\$8/\$10
French Onion Soup	\$8
Veggie Chili (V+)	\$7/\$9

## SALADS

GREEK SALAD (GF, V)	\$18
Mixed greens, tomatoes, cucumbers, pepperoncini peppers, feta cheese, Kalamata olives, red onions in red wine vinaigrette	
TUNA TATAKI (■)	\$26
Seared rare sesame crusted yellowfin tuna over mixed greens, tomatoes, cucumbers, carrot straws and crispy noodles with a honey ginger dressing	
UDON NOODLE (V)	\$20
Cold noodle salad with fresh herbs, mixed greens and purple cabbage tossed in a sesame Serrano soy vinaigrette	
CAESAR SALAD (V, ■)	\$16 Half \$10
BEET SALAD (GF,V)	\$17
Mixed greens, goat cheese and balsamic vinaigrette	
COBB SALAD (GF)	\$22
Lettuce, tomato, red onion, avocado, bacon, blue cheese, grilled chicken and boiled egg	

Add to your salad: SALMON \$16, CHICKEN \$7, SEARED TUNA \$14 or AVOCADO \$4

## APPETIZERS

HUMMUS AND TZATZIKI (V)	\$17
With Kalamata olives, pepperoncini peppers and pita	
YELLOWFIN TUNA(GF)	\$19
Seared rare sesame crusted yellowfin tuna, ponzu and yuzu aioli	
OYSTERS ROCKEFELLER	\$20
HOISIN STICKY RIBS	\$18
Half rack of house smoked baby back ribs broiled with hoisin sauce	
CHICKEN WINGS (GF)	\$16
Naked fried wings tossed in buffalo, chipotle bbq or mango habanero	
SMOKED WINGS (GF)	\$17
Dry rubbed and hickory smoked, tossed option, but sauce recommended on side	
NACHOS (V)	\$19
Fried tortilla chips covered with lettuce, tomatoes, jalapenos, pickled onions, veggie chili and queso. Add chicken \$5 / Steak \$7 or smoked pork shoulder \$6	
CAPRESE STACK (V)	\$17
Fried eggplant, fresh mozzarella, tomato and basil	

## BURGERS/SANDWICHES/FLATBREADS AND MORE

(with fries, flatbreads and mahi tacos excluded)

MOHEGAN BURGER(■) \$18	STEAK AND CHEESE (■) \$18	BURRITO (V) \$18
Lettuce, tomato, topped with blue cheese and cheddar, bacon, red onion, jam stone ground mustard aioli	Grilled flank steak sliced and covered with caramelized onions and American cheese	Veggie chili, rice, lettuce, tomato, onions, jalapenos and cheddar cheese. Salsa and sour cream on side. Add steak \$7 / chicken \$5/pork \$6
SMOKED PORK SHOULDER SANDWICH \$18	BLACKENED MAHI SANDWICH (■) \$19	CHICKEN CAESAR WRAP \$17
In house slow smoked pork shredded topped with cheddar, St. Louis bbq sauce, mustard and onion rings	Lettuce, tomato, onion, chipotle aioli	BUFFALO CHICKEN WRAP \$18
FIG AND GOAT CHEESE FLATBREAD(V) \$18	SALMON PIZZETTE \$19	Crispy chicken, lettuce, tomato, blue cheese and hot sauce
Melted cheddar, fig jam spring mix, goat cheese, fresh, Strawberries and balsamic glaze	Cream cheese spread, smoked salmon, horseradish	FISH AND CHIPS \$23
MAHI TACOS \$19	cream with dill caper cucumber relish	COCONUT SHRIMP \$23
Blackened mahi, lettuce, pickled onion, purple cabbage, cotija cheese, boom boom sauce	STEAK AND BLUE CHEESE FLATBREAD \$20	HOT LOSTER ROLL MKT
	Topped with cheddar /mozzarella blend, caramelized onions	COLD LOBSTER ROLL MKT

## SIDES

Fries \$6

Chips and Salsa \$9

18% gratuity will be added to parties of six or more

\*3.5% surcharge for credit cards

Gluten free(GF) Vegan(V+) Vegetarian(V) Gluten Free Options(■)

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne