

Lunch**WINE**

Featured wines by the glass

Our complete wine list available upon request

For lunch we offer half glass 3oz pours

Complimentary petite cheese sampling served with each bottle

½ Glass/ Glass/Bottle

Champagne and Sparkling	#105	n.v	Blanc de Blanc, Willm , Alsace, France	3.5-/7-/28-
	#126	2007	Riesling, Dr. Hans VonMüller , Mosel, Germany	3-/6-/24-
	#127	2008	Fiano, LaPaccio, Pasqua , Italy	3.5-/7-/28-
	#129	2008	Sauvignon Blanc, Culley , Marlborough, NZ	3.5-/7-/32-
	#128	2008	Pinot Blanc d'Alsace, Paul Blanck , Alsace, France	3.5-/7-/28-
Chardonnays	#130	2007	Chardonnay, Cellar 8 , California	3-/6-/24-
	#320	2007	Chardonnay, Kendall Jackson , California	4.5-/9-/36-
Roses	#400	2008	Cabernet Sauvignon, Chateau La Baronne , South France	3.5-/7-/28-
Red	#505	2006	Shiraz "Koonunga Hill", Penfolds , Australia	3.5-/7-/28-
	#514	2006	Chianti, Ruffino , Tuscany, Italy	4.5-/9-/36-
	#586	2007	Pinot Noir, Belle Vallée , Willamette Valley, Oregon	4.5-/9-/36-
	#625	2007	Merlot, Casas Patronales , Chile	2.5-/5-/20-
	#626	2007	Merlot, Simi , Sonoma Coast, California	4.5-/9-/36-
	#652	2008	Syrah, Domaine de la Ferrandière , Languedoc, France	3.5-/7-/28-
	#640	2007	Cabernet Sauvignon, Errazuriz, Chile	3.5-/7-/28-
	#650	2008	Cabernet Sauvignon, Alta Vista , Argentina	4.5-/9-/36-

FIRST COURSE**Maine Lobster Bisque** - sherry crème fraîche (7) **Chipotle Black Bean Soup** (5)**Prince Edward Island Mussels** - tomato-caper, white wine, butter sauce (8)**Lump Crab & Avocado Tower**- Ruby red grapefruit vinaigrette, mesclun greens (13)**Black Pepper Shrimp**- coconut scented rice, papaya chutney, passion fruit drizzle (8)**Crispy Calamari** - chili-lime sauce, black and white sesame seeds (8) **Mesclun Salad** - aged sherry vinaigrette, frizzled onions (4)**Caribbean Spice Chicken Skewers**—mango-chili-lime dipping sauce (7) **Grilled Moroccan Lamb Chops** - mint-cucumber yogurt (9)**Caprese Salad** - basil chiffonade, vine-ripe tomato, fresh mozzarella, julienne prosciutto, sopressata, tuscan vinaigrette (8)**Pan Roasted Crab Cake** - vine-ripe tomato, cucumber salad, lemon, black pepper, fresh dill aioli (9)**Greek Salad** (Authentic) - vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep's milk feta (8)**Skylark Salad** - Mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled bleu cheese, honey sherry dressing (7)**Artisanal Cheese Plate** - brie de meaux, aged cheddar, aged gouda, manchego (9)**MAIN COURSE****Star Anise Braised Short Ribs**-shiitake mushrooms, fennel, scallions, cilantro, mint, udon noodles (21)**Thai Beef Salad** -top sirloin steak, green leaf, bib lettuce, udon noodles, cucumber, carrot, green onion, cilantro, toasted peanuts (16)**Pork Milanese** - breaded pork tenderloin, lemon, black pepper, pappardelle, caper, lemon-butter (16)**Miso-glazed Salmon Salad** - romaine, bibb, daikon, cucumber, asian-ginger-carrot vinaigrette (17)**Grilled Beef Tenderloin**-cabernet sauvignon sauce, roasted shallots, shiitake mushrooms, fingerling potatoes, zucchini provencal (26)**Seared Chicken Salad** - Mesclun greens, orange segments, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)**Mixed Grill** -chicken breast, pork tender loin, skirt steak, cipollini onion jus, roasted fingerling potatoes, broccoli (18)**Chicken Medallions** - jersey peache chutney, prosciutto ham, potato puree (16)**Kachemak Bay Halibut**- fresh summer corn sauce, poached asparagus, basmati rice (23)**Grilled Southwest Rib Eye**- fire-roasted corn, avocado vine ripe tomato salad, hush puppies (22)**Sautéed Shrimp & Scallops**- meunière sauce, roasted potatoes, asparagus (16)**Portuguese Shrimp & Fettuccine** - Chorizo sausage, mussels, garlic-saffron-tomato broth (17)**Chicken Parmesan** - linguine, marinara sauce (14) **Five-Spice Salmon**-basmati rice, gingered vegetables (16)**Fettuccine Alfredo**- parmesan cream sauce: (11) with chicken (add 4); seared shrimp (add 6)**Mediterranean Chopped Salad** - mesclun greens, grilled chicken, fresh mozzarella, kalamata olives, almonds, artichokes, roasted peppers, tomatoes, bleu cheese(14)**Linguine Mediterranean**- scallops, shrimp, roasted peppers, tomatoes, black olives, fresh herbs, garlic (15)**Vietnamese Lemon Grass Chicken** - basmati rice, vegetable stir-fry (14) **Roast Chicken**-shallot, thyme jus, roasted potatoes with boursin, asparagus (14)**Miso-glazed Salmon Salad** - romaine & bibb, julienne daikon & cucumber, asian-ginger-carrot vinaigrette (17)**Fresh Cavatelli**-hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra virgin olive oil (15)**Grilled Pork Steaks** -chipotle pepper, cilantro, garlic, black beans, lime, southwest seasoned rice (14)**CLASSIC STARTERS****Homemade Mozzarella Triangles** - lightly breaded, marinara sauce (7) **Chicken Fingers** - honey mustard sauce (7)**Blackened Chicken Quesadilla**- Monterey jack and cheddar cheese, sour cream, guacamole, pico de gallo (8)**Buffalo Chicken Wings** - celery sticks, bleu cheese dressing (7) **Coconut Chicken** orange chili sauce (7)**Chipotle Shrimp Quesadilla** - Monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (9)**Potato Boats** - Monterey jack and cheddar cheese, bacon, sour cream, chives (8) **Sampler Platter** - potato boats, buffalo chicken wings, chicken fingers (12)**Chesapeake Bay Crab Dip** - creamy Peekytoe crab, Chesapeake Bay seasonings, pita chips (10) **Spinach, Artichoke & Cheese Dip** - tri-color tortilla chips (8)**FINEST BURGER CHOICES****Angus Beef** sirloin served on toasted homemade sesame seed brioche roll.

- 100% freshly **ground turkey** served on a brioche roll
- char-grilled **chicken breast** served on olive oil-grilled ciabatta bread Served with coleslaw, pickle, French fries or greens tossed in balsamic vinaigrette

The "au Poivre"- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (10)**Classic "Steak House"**- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (10)**The "Short Rib"**- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)**Beer Braised Onion & Bacon Burger**- white cheddar, malt vinegar fries (10) **Lemongrass Marinated Turkey Burger** -grilled pineapple- mango salsa (10)**Margarita**- vine ripe tomato, basil, fresh mozzarella, marinara (10) **St. Louis**- sautéed onions, mushrooms, mozzarella (10)**Greek** - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (10) **Mexicali** - Monterey jack and cheddar, guacamole, pico de gallo (10)**Grilled Vegetable Napoleon Burger**- portabella, zucchini, eggplant, tomato, fresh mozzarella, herb sherry Dijon vinaigrette (9)

SANDWICHES & WRAPS

Served homemade artisanal bread with coleslaw, pickle and french fries or mesclun greens with balsamic vinaigrette

Brie Chicken Sandwich – smoked ham, brie cheese, orange-mint marmalade, rasin-flax seed baguette (10)

Seared Salmon Sandwich - vietnamese marinated salmon, shredded carrot, daikon, fresh cilantro, sesame semolina bread(10)

Turkey Reuben – russian dressing, sauerkraut, swiss, grilled rye (11)

Filet Mignon Sandwich- bleu cheese, arugula, fried onions, grilled tomato, ciabatta (12)

Yankee Wrap - buffalo chicken, celery, lettuce, bleu cheese dressing (9)

Caesar Wrap - grilled chicken, croutons, romaine, caesar dressing (8) **City Grill** - pastrami, swiss, tomato, bacon, coleslaw, Russian dressing, rye bread (11)

French Dip – roasted beef, sautéed onions, provolone cheese, ciabatta, home-made jus (9)

Shaved Rib-eye Sandwich - provolone, sauteed onions, mushrooms, ciabatta (9)

Jamaican Sliced Pork Loin Sandwich – Caribbean style barbeque sauce, semolina baguette, sweet potato fries (10)

Hand Carved Turkey Sandwich – turkey, tomato, sliced red onion, avocado, black pepper-sour cream mayonnaise, ciabatta (10)

Argentine Baguette – grilled skirt steak, spice rub, onions, romaine, chimichurri (10) **Albacore Tuna Salad Sandwich** - toasted rye (8)

Chicken Waldorf Salad Sandwich lettuce, tomatoes, grilled apples, toasted 9-grain (8)

Tuscan Hero- soprasseta, aged provolone, baby arugula, oven roasted shallots, balsamic vinegar, extra virgin olive oil, semolina baguette (11)

Roast Turkey B.L.T. –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)

Classic Fish Taco – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)

Monte Carlo Wrap - grilled vegetables, spinach, portabella mushrooms, fresh mozzarella, balsamic vinaigrette (8)

SOUP AND HALF SANDWICH choices of turkey, ham, roast beef, tuna salad, chicken waldorf salad, pastrami or corned beef (9)

JUICES- Freshly squeezed OJ or freshly squeezed grapefruit (3.25/5) V8, tomato, pineapple, cranberry, apple juice (med. 2.25) (lg. 3.50)

BREAKFAST SIDES

pork or turkey sausage, ham, bacon, Canadian bacon pork roll or chorizo (3) oatmeal (3) Corned beef hash or turkey hash (3) home fries/French fries, cottage cheese or apple sauce (2) Fresh fruit salad or strawberries & bananas (3) fresh whipped cream (1) smoked salmon (7)

BREAKFAST

Substitute fruit for home fries (\$1)

2 Eggs Any Style with Home Fries (4) with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (add 2)

2 Eggs Any Style- homemade corned beef hash turkey hash (6)

2 Eggs Any Style with Grilled Rib-Eye Steak (16)

A Little of Everything – short stack of pancakes, eggs any style, hickory smoked bacon and sausage (7)

Classic Irish Steel Cut Oatmeal – pears, sundried apricots, brown sugar, cinnamon (7)

Blueberry Stuffed French Toast – blueberry & mascarpone stuffed, dipped in vanilla egg batter, drizzled with maple syrup, fresh fruit garnish (9)

Carolina Grits – blend of sausage, ham, cheddar cheese and grits (7)

Chorizo and Egg Quesadilla – pico de gallo, sour cream (8)

Power Breakfast – 5 egg whites, 1 slice toasted 9 grain bread, grapes, sliced tomatoes, sliced oven roasted turkey (9)

Traditional Japanese Breakfast – miso seared salmon, steamed rice, seaweed salad (12)

Healthy Start Breakfast – egg white omelet with tomato & basil, 9 grain toast, turkey sausage, fruit garnish (9)

Shrimp Gumbo Omelet – classic French omelet enrobed in shrimp gumbo (11)

Basque Breakfast Sandwich – chorizo sausage, scrambled eggs, manchego cheese, piperade, artisanal ciabatta bread, fresh fruit (8)

Skylark Morning Sandwich – Virginia ham, gruyere cheese, scrambled eggs, artisanal ciabatta bread, fresh fruit (8)

The Light Start – egg whites, turkey sausage, tomatoes, whole wheat wrap, fresh fruit (7)

Western Wrap – scrambled eggs, peppers, onions, ham, cheddar cheese, fresh fruit (7)

Apple Cinnamon Crepes – sautéed cinnamon dusted apples, toasted banana nut bread, fresh fruit, whipped or sour cream (8)

Skylark House-Smoked Salmon – artisanal bread assortment, traditional garnishes (10)

Huevos Rancheros – fried eggs, salsa, shredded jack and cheddar cheese on crispy tortillas, black bean Cajun ham hash (8)

Mixed Berry Crepes – fresh seasonal berries, toasted banana nut bread, fresh fruit, whipped or sour cream (8)

Eggs Benedict - Canadian bacon and hollandaise sauce (8)

Salmon Benedict - house smoked salmon and tzatziki sauce (11)

Maryland Benedict - mini crab cakes and roasted red pepper sauce (11)

PANCAKES, FRENCH TOAST AND WAFFLES

Buttermilk Pancakes – (4.5) with bacon, ham, pork roll, turkey or pork sausage (6.5)

Buttermilk Pancakes – with strawberries & bananas, chocolate chips or blueberries (6.5)

Cinnamon French toast – (4.5) with bacon, ham, pork roll, turkey or pork sausage (6.5)

Cinnamon French toast – with strawberries and bananas (6.5)

Crispy Crunch French toast – rolled in rice crispies, drizzled with honey maple syrup (6)

Belgium Waffle – (5) with chocolate, vanilla or strawberry ice cream (7)

Banana Fosters Waffle – maple rum pecan sauce, whipped cream (7)

OMELETTES

New York – house-smoked salmon, onion, tomato, bagel & cream cheese (10)

Chorizada – chorizo, cilantro, scallions, monterey jack and cheddar cheese (9)

Monte Bianca – portabella, fresh mozzarella, sun-dried tomatoes (9)

Western –ham, peppers and onions (8)

Farmer's - broccoli, zucchini, tomatoes, mushrooms, onions, peppers (8)

Florentine – spinach, mushrooms, feta cheese (8)

Greek – feta cheese, fried potatoes, tomatoes (9)

Deli – corned beef, pastrami, Swiss cheese (9)

Italian – italian sausage, onions, peppers, mozzarella, mushroom, marinara sauce (9)

Frittata Mediterranean – kalamata olives, roasted peppers, onions, feta & parmesan cheese (9)

Create your own (5.5)

Add: american or swiss cheese (.75) onion, pepper or tomato (.5) broccoli or mushroom (.75)

fresh mozzarella or feta (1.5) spinach, asparagus, sun-dried tomatoes, portabella or roasted peppers

Bacon or ham (1.5) pork, turkey italian sausage (1.5) chorizo sausage (2) diced chicken or turkey (2.5)