



## GRILLE AND WINE BAR

### - Lunch Menu -

## Wines By The Glass

### **Sparkling**

Prosecco, Zardetto Brut 'NV \$10.95

### **Pinot Grigio**

E-Solo, Veneto, Italy \$8.50 12.75

### **Riesling**

Chateau Ste. Michelle  
"Harvest Select Washington \$8.95 13.25

### **Sauvignon Blanc**

Haymaker,  
Marlborough, New Zealand \$8.95 13.25

Shannon Ridge, Lake County \$10.95 16.25

### **Chardonnay**

Abigail's Private Label, Central Coast  
California \$7.50 11.25

Chateau Ste. Michelle,  
Columbia Valley, Washington \$10.95 16.25

Sonoma-Cutrer, Russian River Valley,  
California \$12.95 19.25

### **Pinot Noir**

Caillou Noir, Burgundy, France \$10.95 16.25

Steele, Santa Barbara, California \$13.95 20.75

### **Merlot**

Abigail's Private Label, Central Coast  
California \$7.50 11.25

Cline, Sonoma Coast, California \$10.95 16.25

### **Malbec**

Finca La Linda, Mendoza, Argentina \$10.95 16.95

### **Zinfandel**

Brazin, Santa Barbara, California \$9.95 14.75

### **Cabernet Sauvignon**

Abigail's Private Label, Central Coast  
California \$7.50 11.25

Chateau Ste. Michelle  
Columbia Valley, Washington \$11.95 17.95

Hall, Napa Valley, California \$17.50 26.25

### **Spanish Reds**

Tempranillo, Montana Crianza, Rioja \$10.95 16.25

Grenache, Niel Santa Fimia, Almansa \$10.95 16.25

### **Red Blends**

Homestead Red Blend, Alexander Valley  
Vineyards, Alexander Valley, CA \$13.95 20.75

Super Tuscan, Monteti, Tuscany, Italy \$12.95 19.25

## To Begin

### **Jumbo Lump Crab Cake**

pink peppercorn crema • orange segments • shaved radishes \$14

### **Mediterranean-Style Calamari Fritti**

Kalamata olives • artichokes • caperberries • Feta cheese •  
cherry peppers • E.V.O.O. • fresh lime \$11

### **P.E.I. Poulette**

garlic, herb, and Chardonnay wine sauce with a touch of cream \$10

### **Seafood Martini**

colossal white shrimp • jumbo lump crab • Remouade •  
hand-picked lobster meat • seaweed salad \$18

### **Raw Bar**

Colossal Shrimp Cocktail \$3.25 piece  
East Coast Oysters \$M.P.  
Cherry Stone or Littleneck Clams \$2.25 piece

### **Garlic & Gorgonzola Bread**

rustic bread • garlic aioli • roasted red peppers • Gorgonzola \$8

### **Small Plate Salads**

Hand-Gathered Baby Field Greens  
Classic Caesar Salad  
Abigail's Spinach Salad

### **Black Bean Soup**

sour cream • Haas avocado puree • pico de gallo • tortilla strips •  
Cheddar Jack cheese \$6

### **French Onion Soup "Paris Market Style"**

toasted garlic herb crouton • melted Muenster & Swiss \$7

### **Soup du Jour**

seasonally-inspired & created daily \$M.P.

# Salads

## Pettibone's Chopped Salad

diced Iceberg & Romaine • tomatoes • cucumbers • garbanzo beans • apples • carrots • avocado • bell peppers • hard-boiled egg • red onions • Feta cheese • fresh lemon juice • herb-infused E.V.O.O. \$9

## Beet & Baby Arugula

Cato Corner's Bleu cheese • crispy bacon • creamy pink peppercorn dressing \$10

## Iceberg Wedge

crisp bacon • grilled red onion • smokey Bleu cheese crumbles • shaved radishes • grape tomatoes • buttermilk ranch \$9

## Classic Caesar Salad

Romaine lettuce • garlic herb croutons • Parmesan ribbons • traditional dressing \$8

herb-marinated, grilled chicken \$5    Atlantic Ocean salmon \$7  
pan-seared Day Boat scallops \$9    jumbo Gulf shrimp \$8

## Tuscan-Style Chicken Salad

basil-rubbed, grilled chicken • baby field greens • buffalo Mozzarella • tomatoes • roasted garlic • caramelized onions • crisp polenta croutons • artichoke hearts • garli-infused balsamic vinaigrette \$14.95

## Sliced Sirloin Salad

hand-gathered baby field greens • pepperonchinis • tomatoes • roasted peppers • red onions • cucumbers • aged balsamic vinaigrette • chimichurri sauce \$16.95

## Honey-Seared Salmon & Spinach Salad

baby leaf spinach • crisp bacon • sun-dried cranberries • spiced almonds • warm spiced goat cheese cake" • citrus vinaigrette \$16.95

## Maine Lobster Salad

Haas avocado puree • chopped tomatoes • tarragon aioli • micro greens \$19.95

## Blackened Tuna "Nicoise" Salad

baby field greens • haricot verts • hard-boiled egg • tomatoes • black olives • roasted fingerling potatoes • lemon herb vinaigrette \$19.95

## Abigail's Cobb Salad

julienne of ham, Swiss cheese, and turkey • hard-boiled egg • sliced avocado • cucumbers • grape tomatoes • red onions • buttermilk ranch dressing \$14.95

# Sandwiches and Burgers

## Black Angus Burger

toasted Brioche bun • crisp bacon • pickles • lettuce • tomatoes • American cheese \$12

## Pettibone's Tavern Burger

babon jam • triple cream Brie cheese • mushrooms • pork belly bacon • black pepper aioli \$14.95

## California Club Croissant

roasted turkey • crisp bacon • avocado • tomato • Bibb lettuce • American cheese • herb mayo \$12.95

## Classic Corned Beef Rieben

lean corned beef • sauerkraut • Swiss cheese • toasted marble rye • Thousand Island dressing \$13.95

## Lobster Salad Croissant

house-made lobster salad with herb mayonnaise • sliced avocado • Bibb lettuce • hot house tomatoes • toasted croissant \$19.95

## Southwest-Style Grilled Chicken Sandwich

chipotle aioli • lime cilantro slaw • smoked Gouda cheese • toasted brioche bun \$13.95

## Philly Cheese Steak

shaved Ribeye steak • roasted bell peppers • caramelized onions • American cheese • toasted, buttered roll \$16.95

## Pizzas & Flatbreads

Composed Daily

# Main Plates

## House-Made Pastas

### Chicken & Shrimp Fra Diavolo

linguini pasta • spicy tomato marinara sauce \$16.95

### Rigatoni ala Vodka

grilled organic chicken • sweet Italian sausage • spinach • caramelized onions • diced pancetta • tomato vodka sauce with a touch of cream \$15.95

### Pappardelle Bolognese

wide ribbon pasta • house made meat ragout • fresh Ricotta \$17.95

### Chicken Francaise

lemon, butter, and white wine sauce • linguini pasta \$16.95

### Roasted Vegetable Ravioli

tomato and basil cream sauce \$15.95

### Blackened Redfish Nouvelle

shrimp • scallops • leaf spinach • Mornay sauce • jalapeno-spiced coleslaw • rice pilaf \$19.95

### Chicken Schnitzel

crisp, herb panko crust • Germon potato salad • hand-gathered baby field greens salad \$15.95

### Oven-Roasted Chatham Cod

seasoned panko breadcrumbs • lemon, white wine sauce • Yukon Gold whipped potatoes • jalapeno coleslaw \$18.95

### Chicken Parmesan

melted buffalo Mozzarella • linguini pasta • house-made tomato marinara \$16.95

### Atlantic Ocean Salmon

prepared grilled or blackened • Yukon Gold whipped potatoes • jalapeno coleslaw • lemon beurre blanc \$17.95

### English-Style Fish & Chips

traditional beer batter • jalapeno coleslaw • tartar sauce \$16.95

### Pan Seared Day Boat Sea Scallops

wild mushroom and spinach risotto • lemon beurre blanc sauce \$18.95

### Classic Chicken Pot Pie

hand-gathered baby field greens salad \$13.95

## Steaks & Chops

### Grilled Berkshire Pork Chop

melted Gorgonzola • sun-dried cranberry & shallot demi-glace • Yukon Gold whipped potatoes • market vegetable medley \$29.95

### Grilled 14 oz. New York Strip Steak

market vegetable medley • chef's daily potato \$32.95

### Grilled 6 oz. Center-Cut Filet Mignon

market vegetable medley • chef's daily potato \$29.95