



KITCHEN • BAR • WOOD FIRED PIZZA

Sunday Breakfast Bar

Mimosa Towers -

1 Liter \$40; 2 Liter \$70; 3 Liter \$90

OJ / Mango / Strawberry

Rx21 Bloody Mary - \$12

20oz Bloody Deluxe - \$20

2pc. Cocktail Shrimp & Candied Bacon

Caramel Latte - \$12

Van Gogh Caramel Vodka, Shaved Chocolate

Iced Coffee for Adults - \$10

Mocha, Vanilla or Pumpkin Spice

Belaire Bloom - \$14

French Sparkling Rosé, Strawberry,
Watermelon, Cointreau

Brunch Entrees

Lobster Crepes

Lobster Madeira Sauce, Tarragon Crème Fraîche

\$16

Steak or Lobster Eggs Benedict*

Hollandaise, Avocado,
Home Fries, Seasonal Fruit

\$19

Avocado Toast & Whole Wheat

Seasonal Fruit

\$9

Blueberry Pancakes

Butter, Maple Syrup

\$11

Breakfast Tacos

Chorizo Sausage, Cheese, Avocado, Crème Fraîche

\$12

Bailey's Irish Cream French Toast

\$11

Vegetable Omelet - \$12

Bacon & Veg Omelet - \$14

Chorizo & Veg Omelet - \$14

Home Fries, Toast

Breakfast Sandwich

Egg, Cheese, Bacon or Sausage; Home Fries

\$10

Sausage & Cheese Monte Cristo

Seasonal Fruit

\$10

Corned Beef Hash & Eggs

Any Style Egg, Choice of Toast

\$13

Lox Bagel & Cream Cheese

Cured Salmon, Tomato, Capers, Onion, Cucumber

\$15

Coffee Cake Plate

Caramel-Coffee Glaze

\$8

Sides / A La Carte:

Fresh Fruit - \$6

Toast: Whole Wheat, White, Rye, English Muffin - \$2

Bagel & Cream Cheese - \$2

Bacon, Sausage or Chorizo - \$3.50

Home Fries - \$3

** We must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or restrictions*

All parties of 8 or more will have an automatic gratuity added to the check



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SUNDAY LUNCH MENU

SOUPS: N.E. Clam Chowder \$8 House Made Lobster Bisque \$10 Daily Soup \$8

SALADS

Add to any salad: Chicken \$5 / Shrimp\$10 / Steak*\$10 / Salmon*\$10 / Scallops*\$12*

Roasted Beet Salad \$16

Arcadia Mix Greens, Goat Cheese, Golden Raisins
Pepitas, Pomegranate Dressing

Cobb Salad \$18 / Salmon Cobb Salad \$28

Mixed Greens, Chicken, Bacon Egg, Avocado, Tomato,
Onion, Blue Cheese, Ranch

Lobster Stuffed Avocados \$25

Chilled Maine Lobster Salad, Bed of Spinach, EVOO

Caesar Salad \$13

Romaine, Parmesan, Asiago, Croutons,
Classic Caesar Dressing

House Greens \$8/\$12

Summer Mix, Seasonal Vegetables,
Balsamic Vinaigrette

HOUSE FAVORITES & SANDWICHES

SPINACH-ARTICHOKE DIP \$13

Tri-Color Tortilla Chips

N.E. SEAFOOD TACOS

Shrimp \$18 – Scallop \$20 – Cod \$16

Lightly Fried with Spanish Seasoning, Coleslaw, Pico de Gallo Chipotle Aioli; 3 Soft Tacos, no combinations

LIGHTLY BATTERED COCONUT SHRIMP \$17

Piña Colada Sauce

ULTIMATE NACHOS- Beef, Chicken or Veg. \$15

Pico de Gallo, Jalapeno, Scallions, Sour Cream

MAINE LOBSTER ROLL \$PTM

Hot or Cold, Toasted Bun, House Fries & Slaw

BLEU BURGER \$17

Bacon, Crumbled Bleu, Caramelized Onions, Fries

VERMONT BURGER* \$16

Maple Bacon, Sharp Cheddar, Tomato Jam, Lettuce, Onion, Pickles, French Fries

FISH & CHIPS \$20

Beer Battered Atlantic Cod, Fries & Slaw

KIDS MENU \$9

KID PANCAKE BUTTER & SYRUP

GRILLED CHICKEN CHOICE OF FRIES OR VEGETABLES

CHICKEN TENDERS CHOICE OF FRIES OR VEGETABLES

MAC & CHEESE

PASTA- BUTTER OR MARINARA

DESSERTS \$10

CRÈME BRÛLÉE OF THE WEEK

CINNAMON-PUMPKIN BREAD PUDDING

Scoop of Vanilla

BROWNIE SUNDAE

NY STYLE CHEESECAKE

CHOCOLATE LAVA CAKE GF

Scoop of Vanilla

SEASONAL ICE CREAM / SORBET \$7

FIREPIT S'MORES BUNDLE FOR 4 \$22

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