

# *Daniel's*

## LUNCH MENU

### Appetizers

<b>Smoked Salmon Platter</b>	16
Minced egg, capers, chives, toast points	
<b>Colossal Lump Crab Cocktail</b>	22
Pink brandy & Red cocktail sauces	
<b>Crisped Thick-Cut Onion Rings</b>	11
Cracked pepper steak sauce – perfect to share	
<b>South African Baby Cold Water Lobster Tail</b>	23
Thinly Crisped, Flash Fried, Honey-Mustard, Drawn Butter	

### Soups & Salads

<b>Cavatapi Pasta Salad</b>	13
Pasta, garden vegetables, feta cheese, fresh herbs, champagne vinegarett dressing	
<b>Kale Caesar Salad</b>	14
Kale, aged parmesan, shredded carrots, cherry tomatoes	
<b>Arugula With Grilled Peaches Salad</b>	14
Arugula, grilled peaches, goat cheese, candied walnuts	
<b>Maine Lobster Bisque au Cognac</b>	10
<b>French Onion Soup</b>	8
Vidalia onion, au jus, mozzarella, toast point	

## Sandwiches

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<b>Cemitas las Poblantitas</b>	16
Roast pork, ham, chilies, cheese, avocado, onions, telara roll	
<b>Roasted beet</b>	14
Roast beets, spinach, goat cheese, whole wheat bun	
<b>Grilled Eggplant and Roasted Peppers</b>	14
Grilled eggplant, roasted peppers, hummus, romaine, focaccia	
<b>Grilled Chicken Club</b>	15
Grilled chicken, pesto mayonnaise, sour dough bread	
<b>Roast Beef and Rosemary Roasted Tomatoes</b>	17
Roast beef, rosemary roasted tomatoes, Cabot cheddar, garlic mayo, five-grain bread	
<b>Smoked Turkey Breast</b>	16
Smoked turkey breast, avocado, red onion, chili mayo, five-grain bread	
<b>Pulled Pork BBQ</b>	16
Barbequed pulled pork, honey garlic BBQ sauce, Texas toast	

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## Entrees

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<b>Crisped Maine Lobster</b>	24
Honey mustard, toasted challah, hand-cut fries	
<b>Club Burger</b>	17
Half pound ground sirloin, Wisconsin cheddar, lettuce, tomato, pickle, toasted bbc bun	
<b>Chilean Sea Bass</b>	27
Steamed, sherry soy broth, baby leaf spinach, ginger, scallions, jasmine rice	
<b>Filet Mignon Barrel Cut – 8 Ounces</b>	42
Mash or fries, baby leaf spinach	

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