

LUNCH

STARTERS

Fried Calamari	9
Artichoke Hearts Francaise	9
Four Cheese Spinach Dip	11
Steamed Mussels sherry, tarragon & roasted fennel	12
Littleneck Clams on the half shell or steamed	6/12
Crab & Artichoke Dip	12
Steak Tartare	14
Shrimp Cocktail	15

SOUPS & SALADS

Baked Five Onion Soup	9
Lobster Bisque	9/12
Apple & Mixed Greens Salad trio of apples, pecans, dried cranberries & creamy lemon-apple vinaigrette	9
Roasted Beets greens, pecan crusted goat cheese & red wine vinaigrette	9
Iceberg Wedge bacon, tomatoes, & blue cheese dressing	9
Pear & Blue Cheese Salad greens, sherry vinaigrette & candied walnuts	9
Spinach Salad bacon, eggs, & vidalia vinaigrette	9

TOWERS OF SEAFOOD

shrimp • mussels • clams
dungeness crab • oysters
regular.....50 grand.....99

STEAKS

USDA Angus Prime
choice of chop salad or fries

8 oz Sirloin	22
Tenderloin Tips	22
8 oz Filet Mignon	34
12 oz Strip Steak	32
14 oz Dry Aged Delmonico	37

ENTREES

Caesar Salad	9
with Chicken	14
with Salmon	16
Chicken Cobb Salad	16
egg, avocado, blue cheese, bacon, cucumber, tomato	
Crab Louis	18
crab meat, hard-boiled eggs, tomatoes, iceberg lettuce & "Louis" dressing	
Sirloin Steak Salad	22
mixed greens, blue cheese, & parmesan vinaigrette	

THE WITHERSPOON BURGER

10oz Angus Prime & fries14

Top it off with ~ 2 hr. onions, sauteed mushrooms,
bacon, cheddar, Swiss, American or blue cheese

\$1 extra for each

Farmer's Market Risotto zucchini, squash, red pepper, mushrooms	14
Smoked Salmon Club pickled red onion, herbed cream cheese, & chips	14
Roasted Turkey Club lettuce, tomato, smoked bacon, & chips	14
Grilled Chicken Ciabatta mozzarella, roasted peppers, & pecan-basil pesto	14
Rock Shrimp & Ravioli spinach-asiago ravioli, baby spinach & sherry alfredo	16
Lemon Chicken sauteed chicken cutlet, artichokes, mushrooms & lemon pan sauce with fries or chop salad	16
Ribeye Steak Sandwich sauteed onions, mushrooms & cheddar cheese	16
Short Rib Sandwich pulled short rib with bbq sauce, & fries	16
Pan Seared Salmon sauteed asparagus, & beurre blanc	16
Crab Cake house chop salad, & roumelade	16
Sesame Crusted Tuna 4 oz, baby bok choy & shredded carrots	18
Lobster Roll New England style roll & fries	22

Cooking Legend - Rare: Cool, Red Center

Medium-Rare: Warm, Red Center -Medium: Pink Throughout

Medium-Well: Slightly Pink Center • Well: Cooked Throughout

Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

There will be a split plate charge of \$3.00 for Entrees