

CARRIAGE ROOM LUNCH

STARTERS

Soup of the day \$6 chef's creation

French Onion Soup \$9

beef broth, sauteed onions, croutons, mozzarella and parmesan cheese, then broiled

Seafood Chowder \$10

assorted seafood and potato cooked in a rich velouté sauce

Caesar Salad \$11

crisp romaine, croutons, bacon bits and parmesan cheese tossed with Caesar dressing

Summer Salad \$14

baby spinach topped with mandarin oranges, grapes, slivered almonds and feta cheese finished with smoked peach dressing

Savory Cod au Gratin \$12

chunks of cod mixed with a savory cheese sauce topped with bread crumb and broiled

ENTREES

Beer Battered Cod \$17

2 deep fried fillet of cod in a house made beer batter or 6 oz cod fillet

The Carriage Burger \$18.50

7oz seasoned ground beef patty topped with bacon, lettuce, tomato, pickle, cheddar cheese and medium fried egg finished with a in house chipotle cheese sauce

French Dip \$16

slow roasted beef brisket stuffed into a house bread roll topped with provolone cheese and broiled, with onion au jus for dipping

Grilled Turkey Wrap \$15

roasted turkey, savory dressing, swiss, cranberry mayo

Sour Reuben \$17

Russian dressing, in house corned beef, sauerkraut and swiss cheese on sour dough bread then grilled panini style

Stuffed Yorkshire \$18

sauteed strips of beef tossed with carrot, celery, onion, potato and mushroom in a rich brown sauce served over house made Yorkshire pudding

Butter Chicken \$18

diced chicken breast in a spiced creamy butter sauce served with rice

Roasted Stuffed Pepper \$15

roasted bell pepper stuffed with seasoned ground beef, or diced chicken breast, rice, green onion and diced tomatoes topped with blended cheese then broiled