

## Soups & Salads

<b>SOUP DU JOUR</b> Market Price	8-
<b>FRENCH ONION SOUP</b> Melted Swiss   Herb Crouton	15-
<b>SPRING GREENS</b> Mixed Greens   D'Anjou Pears   Fresh Berries Baby Tomatoes   Shaved Onions   Glazed Pecans   Dried Cherry Balsamic Vinaigrette	13-
<b>CLASSIC CAESAR</b> Romaine Hearts   Herb Croutons   Grated Asiago   Caesar Dressing Add Chicken 4-	12-
<b>GRILLED SALMON OR CHICKEN COBB</b> Artisan Greens   Egg   Tomatoes   Bacon Blue Cheese   Herb Croutons   Avocado Balsamic Vinaigrette	18-
<b>ASIAN BEEF (FILET MIGNON)</b> Shredded Romaine Hearts   Crunchy Asian Veggies   Fresh Cilantro   Thai Basil   Crispy Wontons   Asian Noodles   Sweet Sesame Soy Dressing	17-
<b>SHRIMP LOUIE</b> Shredded Iceberg   Egg   Tomatoes   Olives Avocado   Bay Shrimp   Louie Dressing	21-
<b>WARM BABY SPINACH SALAD</b> Hard Boiled or Basted Egg   Onions   Bacon Radishes   Tomatoes   Mushrooms Mustard Vinaigrette	15-

**ROSEMARY SOURDOUGH BREAD BOARD** 6-  
Sea Salt & Truffle Butter

## The Board Room

**Lunch Menu** 11:30 am to 2:30 pm

### Sandwiches

Choice Of Soup Of The Day | Fries Or Salad

<b>CHEF'S SANDWICH OF THE DAY</b> Please Ask Your Server	16-
<b>HALF SANDWICH OF THE DAY</b> Choice Of Soup   Salad or Fries	14-
<b>SPEAKEASY BURGER</b> (100% Angus Chuck) Shredded Lettuce   Sliced Tomato   Dill Pickles   Onions   Secret Sauce American Cheese   Cooked Medium	18-
<b>GRILLED REUBEN</b> Corned Beef   Swiss Cheese Made Sauerkraut   Russian Dressing	17-
<b>PRIME RIB FRENCH DIP</b> Natural Au Jus   Horseradish Cream Add Cheese Onions & Mushrooms 3-	18-
<b>CIABATTA CHICKEN CLUB</b> Crispy Bacon   Baby Arugula   Sun Dried Tomato   Grilled Onions   Chipotle Aioli	17-
<b>CHEESESTEAK SANDWICH</b> Prime Sirloin Steak   Onions   Three Cheese Blend   Sweet Peppers   Topped With Jalapenos	18-
<b>CAPRESE</b> Fresh Mozzarella   Vine Ripe Tomatoes Arugula   Basil Pesto   Roasted Eggplant Garlic & Olive Oil On Grilled Ciabatta	16-
<b>GRILLED CRAB &amp; SHRIMP</b> Smoked Gouda   Cheddar & Jack Cheese   Onions   Celery & Carrots	18-

## Entrée

<b>RIGATONI PASTA</b> Filet Mignon   Mushrooms   Onions Garlic   Stroganoff Style Sauce	25-
<b>FRESH COD FISH &amp; CHIPS</b> Seasoned Fries   Blue Cheese Coleslaw House Made Tartar Sauce   Blistered Lemon	18-
<b>CLASSIC EGGS BENEDICT</b> Grilled Canadian Bacon   English Muffin Hollandaise Sauce   Breakfast Potatoes	19-
<b>THAI CHICKEN CURRY</b> Potatoes   Carrots   Peas   Thai Coconut Yellow Curry Sauce   Steamed Jasmine Rice	23-
<b>GRILLED SALMON FILET</b> Balsamic Brussel Sprouts   Herb Rice Tarragon Aioli   Blistered Lemon	25-
<b>SMOKED PORK CHOP</b> Scalloped Potatoes   Creamed Brussel Sprout   Bacon & Mushroom Succotash	28-

### Prohibition Lunch

(Only Available Monday & Thursday)

### STEAK & LOBSTER

(Soup Or Salad)

Grilled Filet Mignon Topped w/ Jack Daniels Bone Marrow Reduction | Large Broiled Lobster Tail | Melted Butter Baby Vegetables  
Fully Loaded Baked Potato

29-

Consuming raw or undercooked meats, poultry, Seafood Shellfish or eggs may increase your Risk of food borne illness.

Board Room staff and managers would like to thank you for your understanding, patience and for supporting us through these hard times. A 5% Sur charge will be automatically added to all checks for employee wage increases.