

Jean Claude Lanchais - Executive Chef



EXPLORING SEAFOOD

Melissa Simbana - Director of Restaurants

LUNCH MENU

SOUP & SALADS

House Cured Vegetables

Figs and Goat Cheese with a Balsamic Reduction

Or

80 West Mixed Baby Greens

Heirloom Tomatoes

Or

Carrot Ginger Soup

SEAFOOD & MEAT

Spaghetti and Little Neck Clams

In a Garlic Butter Sauce with Diced Tomatoes

Or

Spicy Chicken Wrap

Sliced Chicken, Lettuce, Tomato, Red Onions, Jalapeno Aioli,
Pepper Jack Cheese

Or

“Hudson Valley” Burger

Coach Farm Goat Cheese, Caramelized Onions,
and Mushrooms

DESSERTS

Berry Tart

Or

Fresh Cubed Fruit

with Honey Yogurt

Pre FIXE \$18.09 ++
(Not Available Saturday)
