



Old World Charm with New World Flavors

Lunch Menu

Lord Essex Salad

Chilled marinated chicken breast, tossed with field greens, dried fruit, grapes, walnuts & stilton cheese in a fresh tarragon vinaigrette

13.00

Caesar with a Twist

Crisp greens with Roquefort cheese and crispy walnuts, Caesar dressing

12.00

with grilled chicken 13.00

with grilled shrimp 14.00

Nori wrapped fried Ahi tuna salad

Hand breaded, fried Ahi tuna sliced and served on a bed of Mesclun greens with sugar snap pea pods, grape tomatoes, cucumbers, avocado and mango dressed with maple ginger vinaigrette

13.00

Grilled Atlantic Salmon salad

Balsamic marinated salmon, grilled and served on top of fresh mixed greens, garnished with egg, grape tomatoes, Enoki mushrooms, cucumber. Served with Tarragon vinaigrette

12.00

Spinach Salad

*Baby Spinach topped with sliced mushrooms, red onion and hard boiled egg.
Served with warm bacon dressing*

11.00

Tavern Sandwiches

Served with choice of fruit cup, potato salad, French fries or sweet potato fries

Chicken Club

11.00

Marinated Chicken Breast with Roasted Red Pepper, Hickory Smoked Bacon and Jalapeno Pepper cheese on an Onion Kaiser Roll

Prime Rib Sandwich (*Local Favorite*)

13.00

On toasted Ciabatta Bread with sliced tomato, Horseradish Mayo and your choice of two: Sautéed Mushrooms, Grilled or Raw Onion, Provolone Cheese or Pepper Jack Cheese

Kettle chip crusted Tilapia

10.00

Crushed kettle chips, parmesan cheese, parsley, thyme and pepper. Pan fried served on rustic Baguette with remoulade sauce

Cajun grilled Atlantic salmon

11.00

Served on Focaccia with house made honey Dijon dressing, bacon, tomato and provolone cheese

Hot Pastrami

11.00

Thin slices of our Pastrami top two slices of Caraway Rye Bread with Swiss and Spicy Mustard Mayo

Lord Essex Burger

11.00

Grilled to order Half pound Burger & Choice of Cheese on Onion Kaiser Roll



Lunch Menu

Appetizers

Lobster Ravioli	12.00
<i>Squid Ink pasta filled with Lobster, finished with Roasted Garlic Cream Sauce, topped with julienne Prosciutto and Fontina Cheese</i>	
Shrimp Cocktail with Three Sauces	10.00
<i>Jumbo Shrimp served with Cocktail, Russian and Mustard Sauces</i>	
Classic Bruschetta	7.00
<i>Vine-ripened Roma Tomatoes, Fresh Basil & Garlic tossed in a Balsamic Vinaigrette & served on rustic grilled sliced Baguette</i>	
Baked Crab Cake	11.00
<i>Lump crab meat with fresh seasonings baked golden brown, served with Wasabi mayo & lemon</i>	

Soups

Duchess Soup	Soup of the Day	Onion Soup Gratin
<i>Sharp Cheddar Cheese with Roasted Turkey</i>	<i>Our Chef uses seasonal ingredients to make Our daily feature</i>	<i>Caramelized Onions topped with a crouton and melted Provolone</i>
5.00	5.00	5.00

Specialties

Chicken Rigatoni	Lime and Cilantro Shrimp
<i>Grilled julienne Chicken Breast with Garlic, Tomatoes, and Scallions finished with cream. Tossed with Gorgonzola Cheese and Rigatoni Pasta</i>	<i>Jumbo Shrimp Marinated and grilled, topped with Fresh Cilantro Lime Glaze. Served with Quinoa Wild Rice Blend and Fresh Vegetable</i>
14.00	17.00
Fish n' Chips	Grilled Bistro filet
<i>A house favorite! English Ale Battered Fish Fillets with Kahler made Potato Chips, served with Apple Cole Slaw</i>	<i>Choice 8oz Bistro filet grilled and smothered in caramelized onions & sautéed mushrooms served with Chef's vegetables & garlic mashed potatoes</i>
16.00	12.00