



AMERICAN BAR & GRILL

LUNCH PRIX FIXE \$29⁹⁵_{PP}

APPETIZER CHOICE OF

FRIED GRANDE MOZZARELLA WEDGES

Spicy Marinara Sauce

IN HOUSE HUNG HICKORY SMOKED BACON^{GF}

House Made Peanut Butter, Chipotle Maple Glaze

EGGPLANT RINGS

Parmesan, Harissa Aioli

ENTRÉE CHOICE OF

*OOEY GOOEY MOOEY BURGER

*Custom W.J.D. Blend Of Prime Beef, Secret Sauce, Onion Jam,
Maple Pepper Bacon, L.T., Buttermilk Blue Cheese Fondue*

STACKED REUBEN SANDWICH

*House Smoked Corned Beef, Melty Gruyere, Sauerkraut
Secret Sauce, Marble Rye Bread*

BRICK PRESSED CUBANO

*Tender Braised Pork, Shaved Aged Serrano Ham
Gruyere Cheese, White Wine Dijon, Signature Roll*

*BABY ROMAINE CAESAR

*Herbed Crouton, Garlic Parmesan Dressing
With or Without Chicken*

*AHI TUNA NICOISE^{GF}

*Local Greens, Grilled Asparagus, Cherry Tomatoes, Chopped Egg
Pickled Onion, Country Olives, Red Wine Vinaigrette*

– Served with Chef's Selection of Vegetable & Potato –

DESSERT

CHEF'S SEASONAL SWEETS

Based on Seasonality and Farmers Market Ingredients

GF=GLUTEN FREE

*ITEMS MARKED WITH AN ASTERISK*ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

ASTORIA