

The **LAMBS CLUB**

**LUNCH**

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## APPETIZERS

The Lambs Club Salad 14  
Bitter & Soft Greens, Endive, Apple, Tarragon Vinaigrette

Tuna Ventresca Bolognese 19  
House Rigatini, Artichokes, Robiolina

Rock Shrimp Salad 18  
Beets, Dill and Crème Fraîche

Yellowfin Tuna Tartare 24  
Bottarga, Chili, Seville Orange

Insalata di Campo 16  
Pancetta, Walnuts, Parmigiano Reggiano

Heirloom Shelling Bean Soup 17  
Sweet Garlic, Haricot Vert, Spring Onion

Jumbo Lump Crab Cake 26  
Green Apple, Caviar, Celery Root

Richard's Soup 15  
Barley, Zucchini, Avocado

Shrimp Cocktail  
Smoked Pink Peppercorn Sauce / 4.50 each

Oysters on the Half Shell  
Cucumber, Fennel & Chili Mignonette / 4.50 each

## VEGETABLES

|                                      |                                    |
|--------------------------------------|------------------------------------|
| Shaved Brussels Sprouts              | Charred or Simply Steamed Broccoli |
| Roasted Cauliflower & Burnt Pecorino | House Made French Fries            |

9 Each / Choice of Three, 24

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## ENTREES

Three Egg Omelet 19  
Daily Preparation, Small Salad

Roasted Halibut 33  
Fennel-Mussel Hash, Rouille Hollandaise, Saffron Broth

Lamb Gyro 24  
English Cucumber, Special Sauce, House Made Pita

Sirloin Steak Salad 36  
Arugula, Pecorino Romano, Red Wine Vinaigrette

Ahi Tuna Niçoise 29  
Gem Lettuce, Taggiasca Olives, Soft Cooked Egg

The Lambs Club Sirloin Burger 21  
Onion Roll, House Made Fries

Whole Dover Sole MP  
Lightly Seared, Caper Meuniere

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## LUNCHTIME CLASSICS

Chicken Paillard 24  
Frisée, Arugula, Radicchio Trevisano

Chicken Cobb Salad 26  
Maytag Blue Cheese, Tarragon, Tomatoes

Turkey Club, Dagwood Style 21  
House Roasted Turkey, Avocado, Bacon, Sprouts

Maine Lobster Roll 35  
1 1/4 lb., Yukon Gold Chips