Lunch Selections

Appetizers

* Soup du Jour
  Classic Lobster Bisque 4
  Tomato Bisque | Parmigiana Reggiano Crostini 3
  Porcini Mushroom Ravioli | Spinach Truffle Alfredo 9
  Traditional Shrimp Cocktail 12
  Ahi Tuna Poke | Cucumber Salad 15
  Capellini | Baby Shrimp | Spinach & Shellfish Crème 12
  Chilled Fresh Fruit Cup 4

Salads

Tossed Garden Salad | Vinaigrette Dressing Shooter 3
Our Signature Caesar Salad with Garlic Toast Crouton 5
  Baby Green Salad with Poached Pears | Gorgonzola & Honey Walnuts | Balsamic Dressing 6
  Arugula Salad with Toasted Almonds | Goat Cheese | Shaved Fennel | Orange Segments | Citrus Vinaigrette 6

* Included with Entree
Entrees

Chicken Crepes Elegante 20
Tavistock’s Home-style Chicken Pot Pie | Pastry Topping 21
Stir-Fried Chicken | Charred Vegetables | Soy Sesame Sauce | Steamed Rice 21
Pecan and Herb Encrusted Chicken Breast
Dijon Sour Cream Sauce 22
Grilled Petit Filet Mignon
Red Wine Demi-Glace 34

Brennan Steak | 8 oz. Chopped Sirloin | Mushroom Gravy | Whipped Potatoes | English Peas 19
Seared Barramundi | Tomato & Fennel Butter 24
Pan-Seared Atlantic Salmon | Lemon Herb Nage 22
Traditional Maryland Crab Cakes | Old Bay Tartar Sauce
1 for 22 or 2 for 29
Crabmeat Stuffed Shrimp with Lemon Parsley Nage 25
Fillet of Sole Stuffed with Shrimp and Crabmeat with Lemon Sauce 25
Poached Baby Shrimp & Scallop Salad | Arugula Greens | Lemon Herb Aioli | Garlic Herb Crostini 19
Add Crab + 5
Old Fashioned Beef Bourguignon | Buttered Noodles 20
The Bentley Salad or The Newport Salad, Signature Creations 19
Quiche du Jour
Lorraine or Vegetarian | Baby Mix Greens, Dried Cranberries, and Red Wine Vinaigrette 19

Sautéed or Grilled Breast of Chicken 21

Complimented By Your Choice of Garnitures
Dijon Wild Mushroom | Tomato Butter | Roasted Garlic Dill Cream | Normande
Sun-dried Tomato Balsamic | Marsala | Fontana | Piccata | Citrus Sauce
Choice of Two

Baked Stuffed Potato 3
Smashed New Potatoes
Parmesan Potatoes Gratin 3
Creamy Scallion & Cheese Polenta 2
Herb Risotto 2
Spinach & Tomato Orzo 2

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Honey Toasted Almond Haricots Verts
Chef’s Vegetable du Jour
Sliced Asparagus & Garlic Herb Tomato Sauté 3
Charred Mixed Vegetables 2
Honey Glazed Carrots
Smoked Bacon Sautéed Brussel Sprouts 4
Roasted Squash & Zucchini 2

Caesar Salad with your choice of:

Jumbo Shrimp and Lump Crab 21
Grilled Chicken and Roasted Peppers 18
Maryland Crab Cake 24
House Smoked Salmon 17

Warmed Dinner Rolls with Creamery Butter

Freshly Brewed Regular and Decaffeinated Coffee

Ice and Hot Tea

ALL PRICES SUBJECT TO CHANGE & DO NOT INCLUDE TAX OR GRATUITY
Your choice of the following is included with your Luncheon or Dinner Selections

**White or Dark Chocolate Mousse**
Creamy Mousse with Raspberry Sauce

**Lemon Chiffon Pie**
Tangy and Light in a Buttery Graham Cracker Crust, Raspberry Sauce

**Moist All Butter Pound Cake**
Served with Fresh Berries and Sweet Cream

**Grande Marnier Cake**
Orange Marmalade and Grand Marnier Whipped Cream

**Sherbet Melba**
Tangerine Ice with Raspberry Sauce

**Chocolate Glazed Bundt Cake**
Fresh Berries and Sweet Cream

**Vanilla Ice Cream**
with Your Selection of Chocolate, Raspberry or Butter Rum Sauce

**Old Fashioned Rice Pudding**
Accented with Cinnamon Cream

**Fruit Crisp**
Your choice of either Apple, Cherry or Peach
Sweet Cream

*Our list of specialty sweets are also available by request.*