

Lunch

The Sea Ranch Lodge

STARTERS

- Royal Calamari** 15
Fried in a curry rice batter, served with sesame bengal aioli
- Indian Spiced Mussels & Clams** 16
Served in a fragrant masala coconut sauce

SOUP & GREENS

- New England Clam Chowder** 9
Soup of the Day 9
- Greek Salmon & Spinach Salad** 20
Salmon, organic spinach, cucumber, heirloom cherry tomatoes, celery, feta cheese & Kalamata olives, herb vinaigrette
- Caesar Salad** 11
Organic romaine hearts, lemon anchovy caper dressing, finished with grated Parmigiano-Reggiano & happy jalapeno garlic croutons
- Sea Ranch Caprese Salad** 12
organic spring mix, fresh mozzarella, heirloom tomatoes, basil, red onion jalapeno watermelon salsa dressed with a roasted tomato vinaigrette and sprinkled with toasted almonds.
- Asian Noodle Salad** 11
Shredded Napa cabbage, bok choy, tomatoes, toasted sesame seed & coconut, cashews & rice noodles Dressed with pickled mango and papaya. ~ Add prawns + 8

MAINS

All sandwiches come with your choice of French Fries, Mixed Greens or slaw ~ Sweet Potato Fries add \$1

- Roast Pork Loin** 16
Granny smith sage apples, brie & whole mustard aioli, served hot on grilled village Baker7y seeded sourdough
- Chicken & Waffles** 18
Fried chicken wings, maple syrup Louisiana hot sauce and butter
- Vegetarian Walnut Mushroom Burger** 15
Walnuts, chickpea, sautéed mushrooms, smoked mozzarella, roasted garlic, tomato aioli. On a brioche bun
- Simple Cheeseburger** 18
Fresh Creekstone Angus beef, choice of Swiss, Cheddar, or Jack cheese add bacon +3 ~ add avocado +2 ~ add blue cheese +2
- Fish & Chips** 18
Ginger beer battered local cod, French fries, coleslaw, tartar sauce
- Bacon, Lettuce, Avocado & Tomato** 14
grilled sourdough
- Killer Grilled Cheese** 13
Fresh Mozzarella, Gruyere, and Provolone cheeses, tomato and basil almond pesto

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of 6 or more are subject to a 20% service charge 05/30/18