

Sunset Room

Pub Menu

COBB STACK

Buttermilk-chive chicken salad, bacon
avocado, tomato, baby iceberg,
Maytag blue cheese
Sherry shallot vinaigrette
11.

BLUEBERRY HAZELNUT SALAD

Baby arugula, candied hazelnuts,
Goat cheese, orange-honey vinaigrette
8.

CLASSIC CAESAR SALAD

hearts of romaine,
garlic herb croutons, house made
Caesar dressing, shaved parmesan
8.

Grilled shrimp 13.

Grilled chicken 11.

TOMATO MOZZARELLA SALAD

vine ripe New England tomatoes,
fresh mozzarella, baby arugula,
green goddess dressing
8.

LOBSTER SALAD

Maine lobster salad, baby iceberg,
Vine ripe tomatoes, avocado,
Grilled sourdough
16.

HAWAIIAN STYLE PORK RIBS

Brown sugar-soy glaze
9.

PAN SEARED JUMBO SCALLOPS

Hazelnut dusted,
White peach and blueberry puree
9.

DUCK POT STICKERS

Honey-soy dipping sauce
8.

CRAB TOTS

Crispy crab fritters, lemon parsley aioli.
9.

BUFFALO CHICKEN WINGS

Blue cheese dressing
8.

SMOKED MOZZARELLA AND BASIL RAVIOLI

San Marzano tomatoes
8

GRILLED SHRIMP COCKTAIL

Scampi butter
12.

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Pub Menu

THE CLUB

Turkey, ham, bacon, lettuce, tomato,
mayonnaise, toasted sourdough
9.

CLASSIC BURGER

8oz. Black Angus prime burger,
Lettuce, tomato, red onion, cheddar
9.

COBB WRAP

Buttermilk-chive chicken salad,
bacon, tomato, avocado, blue cheese
baby iceberg, spinach wrap
9.

ROAST BEEF CHALLAH

Lettuce, tomato, onion,
Cucumber wasabi dressing
Challah bun
8.

MARGHERITA PIZZA

Red sauce, fresh mozzarella, basil
9.

FISH & CHIPS

Beer battered haddock, tartar sauce
9.

LOBSTER ROLL

Maine lobster salad
Toasted roll with lettuce
15.

CAPRESE PANINI

Fresh mozzarella, tomato, basil,
Balsamic, olive oil
8.
Add prosciutto 10.

TURKEY & BACON PANINI

Tomato and cheddar
8.

CUBANO PANINI

Ham, Swiss, deli mustard
Pickles
8.

ROAST BEEF PANINI

Tomato, onion, Swiss,
Horseradish sauce
8.

TUNA PANINI

Solid white albacore,
Swiss, onion, tomato
8.

CHEF
JOHN RICHARD
SOUS CHEF
CHRIS WYRWICZ