



Lunch Menu

January 8th - February 5th
Monday-Friday 11am-3pm

FIRST COURSE

A choice of one

New England Clam Chowder

Organic Mixed Greens Salad

tomato, cucumber, red onion, champagne vinaigrette

SECOND COURSE

A choice of one

The "Whiskey" Burger

whiskey red's house blend 8oz beef, whiskey bbq sauce,
white cheddar, crispy onions, tomato, butter lettuce, brioche bun

Lobster Roll

chilled lobster meat, herb aioli, buttered brioche roll

Famous Fish and Chips

tartar sauce, lemon, malt vinegar and french fries

\$20 PER PERSON

not including tax and gratuity

WINE BOTTLE SPECIALS

Wycliff Brut or Brut Rose 25

J Vineyards Pinot Gris 35

Cambria Clone 4 Chardonnay 30

Votre Sante Pinot Noir 30

Arrowood Estate Cabernet 30

Dark Horse Petite Sirah 30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Limited time only. Not offered during brunch or for special events. Management reserves all rights.
Valid from January 8th to February 5th. Cannot be combined with any other offer.