



Lunch Menu

January 9th - February 6th
Monday-Friday 11am-3pm

FIRST COURSE

A choice of one

New England Clam Chowder

Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

Organic Mixed Greens Salad

tomato, cucumber, red onion,
garlic croutons, champagne vinaigrette

Sophia Coppola Rosé, Monterey

SECOND COURSE

A choice of one

The "Whiskey" Burger

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

Louis Martini, Cabernet Sauvignon, California

Lobster Roll

chilled lobster meat, herb aioli, buttered brioche roll

La Crema, Chardonnay, California

Famous Fish and Chips

tartar sauce, lemon, malt vinegar and french fries

Matanzas Creek, Sauvignon Blanc, Sonoma

\$20 PER PERSON

not including tax and gratuity

WINE PAIRING | \$15 PER PERSON

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 9th to February 6th. Cannot be combined with any other offer.