

# LUNCH MENU

## Appetizers

Smoked Duck Breast 15

Seasonal Salad Blend and Lemon Vinaigrette

House Smoked Salmon 17

Brioche Crouton, Capers & Herbed Goat Cheese

Steamed Littleneck Clams 15

White Wine Garlic Butter Sauce & Diced Chorizo

Crab Cake with a Dijon Mustard Sauce 16

Sautéed Spinach & Artichokes

Grilled Fresh Red Delicious Apples 8

Baked Brie Cheese & a Honey Balsamic Reduction

Baked Oysters Escargot 18

Fresh Local Oysters topped with Chopped Escargot Butter

## Soup & Salad

French Onion Soup 8

Classic

Chef's Soup of the Day 8

Ram's Head Inn Baby Green Salad 9

Baby Spinach Salad 12

Wild Mushrooms, Strawberries  
Raspberry Dressing

Wedge Salad 13

Tomatoes, Eggs, Bacon & Blue Cheese

Grilled Romaine Salad 12

Feta cheese, Grilled Corn and Balsamic Glaze

Watermelon Salad 12

Arugula, Feta Cheese & White Balsamic Lemon Dressing

Quinoa Salad with Vegan Chicken Breast 18

Quinoa, Garbanzo Beans, Cilantro, Red Onions, Scallions & Lemon Juice

Caesar Salad 10

With Roasted Red Peppers 11

With Grilled Chicken 14

With Jumbo Shrimp 18

## From our Raw Bar

Traditional Gulf Shrimp Cocktail 18

Colossal Crabmeat Cocktail 19

One Half Dozen Graveling Point Oysters 18

## Sandwiches

*Served with French Fries or Fresh Vegetables*

### Club Sandwich 12

Roasted Turkey, Applewood Smoked Bacon, Lettuce & Tomato

### RH1 8oz Kobe Beef Burger 16

Cheddar Cheese, House Smoked Bacon, Lettuce & Tomato on a Brioche Roll

### 8oz Top Sirloin Steak 19

Sautéed Wild Mushrooms

### Grilled Vegetable Burger with Vegan Cheese 15

Brioche Bun with Yuca Fries or Fresh Vegetables

## Pastas

### Pasta Primavera 16

Gluten Free Pasta

### Vegetable Ravioli 16

Fresh Vegetable Medley

### Orzo Vegan Pasta 16

Fresh Vegetables and Olive Oil

## Entrees

### Pork Tenderloin 18

Brussels Sprouts, Apples, Cranberries & Applewood Smoked Bacon  
Sweet and Sour Glaze

### Sautéed or Broiled Tilapia with Lemon Beurre Blanc 18

Potatoes & Fresh Spring Vegetables

### Chicken Pot Pie 19

Vegetables & Dumplings in Creamy Gravy; Served in a Copper Kettle

### Sautéed Calves Liver 20

Apple Wood Smoked Bacon & Caramelized Onions  
Potato and Fresh Vegetable Bundle

### Pan Seared Filet of Sesame Salmon 21

Baby Bok Choy, & Potato with Teriyaki Beurre Blanc

### Grilled Teriyaki Chicken Breast 14

Roasted Potatoes & Fresh Vegetable Medley

### Fish of the Day MP

Sautéed or Broiled with Potato & Fresh Vegetable Bundle

### 6oz. Filet Mignon & Rack of Lamb

*Available upon Request*