

LUNCH MENU



THINGS WE SHARE

Thin Crust Pizza, Marinara Sauce, Mozzarella* \$12

Cape May Salt Oysters \$12
Chipotle Cocktail Sauce

Grilled Shrimp Pizza \$14
Fontina Cheese, Basil Pesto, Roasted Tomatoes

Hamachi \$12
Avocado, Toasted Cumin, Jalapeño, Orange Oil

APPETIZERS

Old Fashioned Chicken Noodle Soup* \$8

Yukon Gold Potato Soup \$9
Smoked White Fish Croustade, Chives

Three Bean Chili \$8
Shrimp, Chorizo, Scallion

Yellow Fin Tuna Tartare \$14
Cucumber, Tobiko Caviar, Crisp Wonton

Chilled Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce* \$16

FROM THE GARDEN

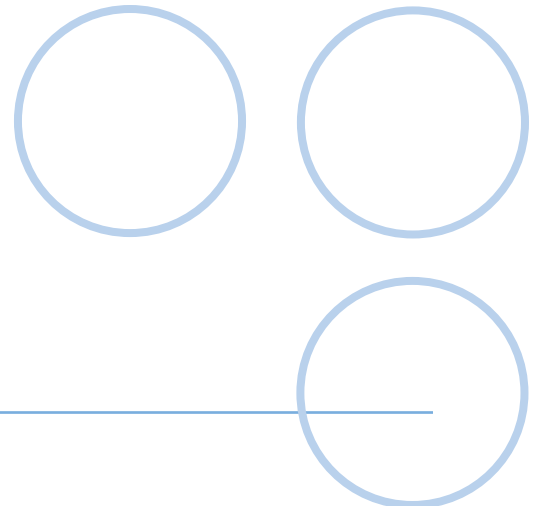
Chopped Caesar Salad, Focaccia Croutons* \$8

Classic Chicken Cobb Salad* \$13
Avocado, Vine Ripened Tomato, Bacon,
Blue Cheese, Ranch Dressing

Land and Sea Salad \$17
Beef Carpaccio, Crab, Shrimp, Maytag Bleu Cheese, Creamy Dill Dressing

Ahi Tuna Nicoise \$15
Seasonal Greens, Chopped Egg, Haricot Vert, Black Olives, Sherry Vinaigrette

China Town Chicken Salad \$14
Cabbage Slaw, Cucumber, Spicy Noodles, Cilantro, Peanut Dressing



*Loews American Classic

Other Loews American Classics available upon request

Please inform us of any dietary restrictions so we may do our best to accommodate your needs

THE MAIN COURSE

Sandwiches served with choice of ZTF French Fries,
House Salad or Fresh Fruit

Our Very Own Half Pound Burger* \$14

Brioche Bun, Choice of Cheese, Mushrooms, Bacon

“10021” Turkey Burger, Brioche Bun* \$14

Crab Cake Po-Boy \$15

Spicy Slaw, Shredded Lettuce, Barbecue Potato Chips

Vegetable Burger (Vegan) \$12

Black Beans, Soy Mayonnaise, Ketchup

Roasted Turkey Club on Seven Grain Bread* \$14

Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise

Grilled Ham and Cheese \$14

Gruyere Cheese, Tavern Ham and Cognac Mayonnaise on Sour Dough Bread

Blue Crab Potato Gnocchi \$16

Chantrelle Mushrooms, Truffle Butter, Herbs

Seared Ahi Tuna \$17

Mustard and Fennel Crusted, Eggplant Caponata, Golden Raisins, Aged Balsamic

Chilean Sea Bass \$18

Blue Crab Gratin, Shellfish Truffle Butter Reduction

Organic Open Faced Tomato-Arugula Omelet* \$16

Arugula Salad, Lemon Juice, Extra Virgin Olive Oil Vinaigrette

Roasted Eggplant with Israeli Couscous and Tofu (Vegan)* \$16

Grilled Filet Mignon \$22

Lobster Potato Hash, Tempura Onion Rings, Cabernet Sauce

DESSERTS \$6

*Spiced Carrot Cake, Almond Florentine, Brown Butter, Philly Cream Cheese Icing
Chocolate Custard Brownie, Roasted Cinnamon Cream, Espresso Granite
Grand Marnier Citrus Cheesecake, White Chocolate Dome, Pistachios, Supremes
Steamed Pumpkin Bread Pudding, Fall Fruit Compote, Vanilla Bean Mascarpone
Warm Pear and Cranberry Cobbler, Maple Crème Anglaise, Cinnamon Ice Cream
Belgian Chocolate Hazelnut Cake, Pomegranate Sorbet, Cognac Chocolate Ganache*

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