



# Lunch Menu

SPRING/SUMMER 2024

## APPETIZERS

### AHI TUNA POKE

Marinated tuna, compressed pineapple, toasted almonds, shaved coconut, sweet potato chips

### RAINBOW ROLL VG GF

Shaved vegetable, rice noodle, fresh spring roll wrapper, peanut sauce

### CRISPY CALAMARI

Yuzu kosho aioli, furikake, charred shishito

### SPRING LAMB POLPETTINE

Tikka masala, grilled vegetable, coriander, tzatziki

### FRUTTI DI MARE

Chilled oyster, shrimp, lobster, sauce louie, chili crunch, lemon

### BEEF TARTARE

Charred onion, gardenia, porcini foam, onion popover

### TOMATO TART V

Heirloom tomato, puff pastry, buffalo mozzarella, salsa verde

## SOUPS

### LOBSTER BISQUE

Cold water tails, lobster stock, tomato, cream

### SNAPPER

Traditional Whist Club snapper soup

## SALADS

Add: Chicken, Crab Cake 4 oz, Salmon, Shrimp

### DEL SOL VG GF

Baby lettuce, shaved vegetables, radish, pea tendrils, spiced sunflower seed, yellow pepper vinaigrette

### CHERRIES AND BERRIES V GF

Baby rocket, cherries, mixed berries, hemp heart seeds, crumbled goat cheese, raspberry vinaigrette

### GRILLED CAESAR "ELOTE" V GF

Roasted corn, lime chipotle dressing, crumbled cotija

### GREEK SALAD V GF

Mixed greens, olives, tomato, crumbled feta, simple lemon vinaigrette

## BURGERS/SANDWICHES

Choice of French Fries, Fruit, or Side Salad

### BRIE AND CHEVRE BURGER

Lettuce, tomato, herbed chevre spread, sweet red onion jam, brioche bun

### GRILLED CHICKEN MILANESE

Arugula pesto, roasted red pepper, provolone, charred lemon aioli, brioche bun

### AMERICANA PATTY MELT

Cheddar cheese, caramelized onion, UWC secret sauce, rye bread

### MAINE STYLE LOBSTER ROLL

Cold water lobster, celery hearts, split top roll

### CHIPOTLE CHICKEN SALAD

Spiced chicken salad, avocado, lettuce, tomato, onion, multigrain bread

### AHI TUNA TACOS

Shaved vegetables, pico de gallo, cilantro crema, blue corn tortilla

### BLACK BEAN GRAIN BURGER V

Radish sprouts, shaved vegetables, spicy aioli, brioche roll

### CRAB CAKE SANDWICH

4 oz. colossal crab cake, charred lemon aioli, brioche bun

### BLT

Sous vide pork belly, green tomato, crisp lettuce, balsamic aioli, sprouted wheat bread

## ENTREES

### CRAB CAKE

4 oz. of broiled colossal crab, artichoke and tomato risotto, spiced tomato sugo

### DELAWARE FRIED OYSTERS & CHICKEN SALAD

Three fried oysters, with homemade chicken salad served on a bed of bibb lettuce

### ROASTED KING SALMON

Seared salmon filet, crispy gnocchi, watercress, asparagus, sauce vierge

### ROASTED CAULIFLOWER VG GF

Mixed grains, charred shishito, tempura avocado, Spiced tomato sauce

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.