



Lunch Menu

(11:30-4:30)

Mini Crab Cake \$15

4 Mini Jumbo Lump Crab cakes with a Cajun Remoulade (gf)

Zucchini Planks \$11

Crisp zucchini planks with a homemade banana pepper ranch

Spinach Dip \$13

Spinach, artichoke, sundried tomato and cream sauce served on French baguette

Spicy Calamari \$15

Fried Calamari, fried sweet and hot peppers, served with kung pao sauce

Mae's Salad \$12

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes. balsamic vinaigrette
Add Chicken \$5, Add Steak \$7, Add Salmon \$7

Spring Cobb Salad \$12

Arcadian lettuce, radishes, hard boiled eggs, avocado, roasted tomato, leeks, carrots, snap peas, lemon dill vinaigrette
Add Chicken \$5, Add Steak \$7, Add Salmon \$7

French Onion Soup \$8

Caramelized onions in a rich beef broth topped with French bread and broiled cheese.

Sandwiches

Served with Fries or Cole Slaw

Crab Cake Sandwich \$14

Jumbo lump crab cake with a Cajun remoulade on a brioche bun

Inn Burger \$14

8oz Angus burger blend with your choice of cheese on a brioche bun

Reuben \$11

Corned Beef, sauerkraut, Swiss cheese, and Thousand Island dressing on marble rye .

Summit Chicken Sandwich \$12

4oz grilled chicken breast, bacon, coleslaw, dill pickle, Gruyere & fontina cheese on a ciabatta roll

California Turkey Panini \$12

Turkey, avocado, sundried tomato, bacon, cheddar, cheese, & garlic aioli on a farm bread slice

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.