

Luncheon Menu

RAW BAR

- ◆ Six Countneck Clams
- ◆ Six Native Oysters
- Crab Louis
- Shrimp Cocktail

APPETIZERS

- Rum & Tobacco Smoked Salmon
- 'Potted' Escargots Bourguignon
- Baked Clams Casino

SOUPS

- Soupe du Jour
- Locke-Ober Clam Chowder
- J.F.K.*'s Lobster Stew
- Lobster Bisque

SANDWICHES

- Lobster Club on Brioche
- Steak Sandwich,
- Sun-dried Tomato Aioli
- Chicken Salad on Grilled Francese...
- Potato Salad

SALADS

- ◆ Locke-Ober Caesar Salad
- Baby Field Greens, Sweet "100" Tomatoes, Warm Crisped Goat Cheese
- Bibb Lettuce with Warm Cider Bacon Vinaigrette
- Vine Ripe Tomato & Mozzarella Salad...Aged Balsamic
- Lobster Mimosa Salad

ENTRÉES

- Locke-Ober Fish 'n' Chips . . . Homemade Tartar Sauce
- Grilled Salmon, Twice Fried Green Beans & Red Ginger
- Grilled Swordfish Corn Fried Calamari . . . Smoked Tomato Butter
- Sauteed Sea Scallops . . . Garlic Lemon Butter
- Sauteed Lemon Sole . . . Clam Sauce
- Sautéed Main Crab Cakes . . . Red Pepper Aioli
- Calf's Liver with Bacon & Onions
- Brick Chicken, Roasted Potatoes . . . Herb Jus
- Crusted Broiled Boston Schrod
- Roast Beef Hash with Poached Egg
- Grilled Filet Mignon, Bearnaise Sauce
- Wiener Schnitzel á la Holstein

Kindly refrain from using cellular phones in the Dining Room.

- ◆ The Commonwealth of Massachusetts advises that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness