



**LUNCH**  
**(SERVED 11:00AM - 2:00PM)**

**Lobster Bisque — \$8**

**Diann's Chicken Velvet — \$7**

**Soup du Jour — \$5**

**Shrimp Cocktail — \$13**

Gulf Shrimp with Roasted Chile and Horseradish Cocktail Sauce

**Risotto A la Taylor — \$10**

Cooked in House Made Vegetable Stock Served with Seasonal Vegetables

**Spinach and Pear Salad — \$10**

Spiced Pears, Scallions, Gorgonzola, Candied Walnuts, Chopped Pecans, Apple Cider Vinaigrette

**Caesar Salad — \$8**

[Add Chicken Breast- \$4 or Add Salmon- \$9]

**The Original Cobb Salad — \$13**

Chopped Lettuce, Tomatoes, Grilled Chicken, Avocado, Hard Boiled Egg, Gorgonzola, Bacon, Chives, and Choice of Dressing

**Chicken Salad Croissant — \$10**

Grilled Chicken, Red Grapes, Celery, Dried Cranberries, Spiced Cashews, Scallions, Ginger, Thai Basil, Croissant

**Grilled Chicken Sandwich — \$10**

Lettuce, Tomato, Shallots, Pancetta, Pineapple, Lemon Dijon Aioli

**Canterbury Club — \$11**

Smoked Turkey Breast, Smoked Ham, Vermont White Cheddar, Vine-Ripe Tomato, Boston Butter Lettuce, Applewood Bacon and Roasted Pablano Aioli

**Open-Faced Tasso Ham and Cheese — \$10**

Fontina Fontal Cheese, Sweet Corn Puree, Zesty Tasso Ham, Over Easy Egg

**Pork Tenderloin Sandwich — \$10**

Classically Fried or Grilled, Lettuce, Tomato, Roasted Pablano Aioli

**Stutz Burger — \$10**

Fresh Mozzarella, Bacon, Lettuce, Tomato, Roasted Pablano Aioli

**Blue Jack Burger — \$10**

Blue Jack Cheese, Bacon, Lettuce, Tomato, Lemon Dijon Aioli

**Grilled Sea Bass — \$16**

Sautéed Spinach, Lemongrass Broth, Pineapple and Orange Salsa

All Sandwiches are Served with French Fries or Fresh Fruit