



Old World Charm with New World Flavors

Lunch Menu

Lord Essex Salad

Chilled marinated chicken breast, tossed with field greens, dried fruit, grapes, walnuts & blue cheese in a fresh tarragon vinaigrette

13.00

Caesar with a Twist

Crisp greens with blue cheese and crispy walnuts, & Caesar dressing

12.00

with grilled chicken 13.00

with grilled shrimp 14.00

Nori Wrapped Fried Ahi Tuna Salad

Hand breaded, fried ahi tuna sliced and served on a bed of mesclun greens with sugar snap pea pods, grape tomatoes, cucumbers, avocado & mango dressed with maple ginger vinaigrette

13.00

Grilled Atlantic Salmon Salad

Balsamic marinated salmon, grilled and served on top of fresh mixed greens, garnished with egg, grape tomatoes, enoki mushrooms, cucumber, served with tarragon vinaigrette

12.00

Spinach Salad

Baby spinach topped with sliced mushrooms, red onion and hard boiled egg, served with warm bacon dressing

11.00

Tavern Sandwiches

Served with choice of fruit cup, potato salad, French fries or sweet potato fries

Chicken Club

11.00

Marinated chicken breast with roasted red pepper, hickory smoked bacon and jalapeno pepper cheese on an onion Kaiser roll

Prime Rib Sandwich (*Local Favorite*)

13.00

On toasted ciabatta bread with sliced tomato, horseradish mayonnaise and your choice of two: sautéed mushrooms, grilled or raw onion, Provolone cheese or pepper jack cheese

Kettle Chip Crusted Tilapia

10.00

Crusted with crushed kettle chips, parmesan cheese, parsley, thyme & pepper, then pan fried & served on rustic baguette with remoulade sauce

Cajun Grilled Atlantic Salmon

11.00

Served on foccacia with house made honey Dijon dressing, bacon, tomato & provolone cheese

Hot Pastrami

11.00

Thin slices of our pastrami top two slices of caraway rye bread with Swiss & spicy mustard mayonnaise

Lord Essex Burger

11.00

Grilled to order half pound burger & choice of cheese on an onion Kaiser roll

 **The Lord Essex**
Fine Dining & Pub
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Lunch Menu

Appetizers

Lobster Ravioli	12.00
<i>Squid ink pasta filled with lobster, finished with roasted garlic cream topped with julienne Prosciutto & Fontina cheese.</i>	
Shrimp Cocktail with Three Sauces	10.00
<i>Chilled shrimp served with a trio of sauces: cocktail sauce, Russian sauce, & mustard sauce</i>	
Classic Bruschetta	7.00
<i>Vine-ripened Roma tomatoes, fresh basil & garlic tossed in a balsamic vinaigrette & served on rustic grilled sliced baguette</i>	
Baked Crab Cake	11.00
<i>Snow crab meat baked golden brown, served with wasabi mayonnaise & fresh lemon</i>	

Soups

Duchess Soup	Soup of the Day	Onion Soup Gratin
<i>Sharp cheddar cheese with roasted turkey</i>	<i>Our Chef uses seasonal ingredients to make this daily feature</i>	<i>Caramelized onions topped with a crouton and melted Provolone cheese</i>
5.00	5.00	5.00

Specialties

Chicken Rigatoni	Lime & Cilantro Shrimp
<i>Grilled julienne chicken breast with garlic, tomatoes, and scallions finished with cream. Tossed with gorgonzola cheese & rigatoni pasta</i>	<i>Shrimp marinated and grilled, topped with fresh cilantro lime glaze, served with quinoa wild rice blend and fresh vegetable</i>
14.00	17.00
Fish n' Chips	Grilled Bistro filet
<i>A house favorite! English ale battered fish fillets with Kahler made potato chips, served with apple cole slaw</i>	<i>Choice 8oz bistro filet grilled and smothered in caramelized onions & sautéed mushrooms served with Chef's vegetables & garlic mashed potatoes</i>
16.00	12.00