

White Cliffs Hot Luncheon

*Baked Haddock with Buttercrumb Crust
And fresh lemon
\$23.50*

*Sesame Yellow Fin Tuna
With Fresh Ginger Ponzu Citrus Glaze
\$24.50*

*Shrimp Crusted Salmon
With a Shrimp and White Wine Butter Sauce
\$23.50*

*Baltimore Crab and Gulf Shrimp in Pastry Bouchee
With Hollandaise and Fresh Asparagus
\$27.50*

*Cape Cod Breast of Chicken
With Cranberry Apple Bread Stuffing with Warm Cranberry Vinaigrette
\$19.50*

*Sauteed Breast of Chicken Piccata
\$19.50*

*Tenderloin Brochette
With Basmati Rice and Mushrooms, Peppers, and Onions
\$22.50*

Please see our Specialty Dessert Menu

*All entrees are served with salad, potato, and vegetable.
Prices include coffee, decaf, tea, rolls, and butter.*

*Prices are subject to a 20% service charge and 5% meals tax.
All prices are subject to change without notice*

White Cliffs Cold Luncheon

Baby Spinach and Mushroom Salad

With Seared Scallops and Warm Apple Smoked Bacon Vinaigrette
\$19.50

Traditional Caesar Salad with Grilled Breast of Chicken

\$17.50

With Grilled Shrimp

\$21.50

With Seared Tuna

\$22.50

Chicken and Apple Salad

With Field Greens, Toasted Walnuts and Apple Cider Vinaigrette
\$15.50

Warm Maine Lobster Salad

With Seasonal Greens, White Truffle Oil and Porcini Romano Vinaigrette
market price

Crabmeat Filled Avocados

With Vegetable Garni and Creamy Russian Dressing
\$22.50

Fresh Mozzarella, Garden Tomatoes and Grilled Long Stemmed Artichokes

With Sweet Summer Basil Drizzle and Toasted Herb Crustini
\$15.50

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