

## FIRST COURSE

*T. Cook's* Lobster & fennel bisque garnished  
with lobster & fennel foam 12

Chilled cucumber soup with  
fennel & apple 8

Mussels & Fries 13  
jumbo Maine Blue mussels with kalamata olives &  
tomato cream sauce. served with a side of French  
fries

Buffalo chicken lettuce wraps with 8  
Maytag bleu cheese & fried onions

Shrimp tostadas with guacamole  
& Mango pico de gallo 12

Trio of Bruschetta 11  
tomato & basil; Boursin & feta with Portobello  
mushroom; brie, figs & prosciutto

## SALADS

All salads, with exception of Cobb & Niçoise, are available with grilled chicken or Loch Duart Scottish salmon for an  
additional \$6

All salads, with exception of Cobb & Niçoise, are available in half-portion size for \$7

Cobb salad 14  
bacon, ham, turkey, tomato & avocado with blue  
cheese dressing on the side

"Tuna Niçoise" 15  
seared Ahi tuna on a bed of green beans, red  
potatoes, eggs, red onion, tomato, kalamata olives &  
finished with lemon vinaigrette

*T. Cook's* Asian pear salad with 12  
spiced pecans, Maytag blue cheese &  
balsamic vinaigrette

Insalata Caprese 12  
vine ripened tomato, house made mozzarella,  
basil & balsamic vinegar

Grilled iceberg wedge salad with 12  
candied walnuts & blue cheese  
dressing

Strawberry salad with toasted almonds  
& house made mozzarella 12

## SANDWICHES

All sandwiches, with the exception of the Mahi fish tacos, come with your choice of fruit, French fries, sweet potato fries  
or mixed greens with pine nut dressing

Short rib sandwich 14  
pulled, braised beef short rib is served with a  
Boursin cheese spread on a demi baguette

Grilled chicken sandwich topped with  
Cambozola & Manchego cheeses, sautéed  
Asian pears & cider vinegar aioli served on a  
peasant roll 14

Portobello & roasted peppers sandwich with  
sautéed onions & pepper-jack cheese 14

"BLT" 14  
slow roasted Kurabuta pork, vine ripe tomatoes &  
arugula on toasted Ciabatta bread

"The Hobbs Burger" 14

*created by PM line cook Matt Hobbs*

this 12oz tenderloin burger is topped with sherry  
caramelized onions, sautéed beech mushrooms, &  
melted Compte cheese served on an onion bun with  
local honey mustard aioli\*

Shrimp Sliders served with mashed avocados  
& a cabbage, pineapple & red pepper slaw on  
a mini Kaiser bun. 16

Mahi Mahi fish tacos with chips & salsa 14  
seared Mahi Mahi is served in warm flour tortillas  
with cabbage & apple slaw, & a side of house made  
tortilla chips & salsa

*T. Cook's* Roasted turkey club with prosciutto & honey mustard aioli  
on house made peasant bread 14

*T. Cook's* denotes T Cook's classic

An 18% gratuity will be added to parties of 6 or more

We ask that all cell phones be turned off while in the dining room

\*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items

Guided by principles of sustainability

We have T. Cook's classic pesto available for you to take home; inquire with your server

## COMBOS 14

Choose one of the five combinations (1/2 portions or 2-slices pizza):

Add salmon or chicken to salads for \$6

- Soup & Salad
- Soup & Sandwich
- Salad & Sandwich
- Soup & Pizza
- Salad & Pizza

*T. Cook's* Lobster & fennel bisque  
garnished with lobster & fennel foam

Chilled cucumber soup with fennel & apple

Strawberry salad with toasted almonds &  
house made mozzarella

*T. Cook's* Asian pear salad with spiced  
pecans, Maytag blue cheese & balsamic  
vinaigrette

Grilled iceberg wedge salad with candied  
walnuts & blue cheese dressing

Insalata Caprese  
vine ripened tomato, house made mozzarella, basil &  
balsamic vinegar

Seared Mahi Mahi fish tacos with cabbage  
& apple slaw

Short rib sandwich  
pulled, braised beef short rib is served with a  
Boursin cheese spread on a demi baguette

Portobello & roasted peppers sandwich with  
sautéed onions & pepper-jack cheese

*T. Cook's* Roasted turkey club with prosciutto  
& honey mustard aioli on house made  
peasant bread

Grilled chicken sandwich topped with  
Cambozola & Manchego cheeses, sautéed  
Asian pears & cider vinegar aioli served on a  
peasant roll

"BLT"  
slow roasted Kurabuta pork, vine ripe tomatoes &  
arugula on toasted ciabatta bread

House pizza  
tomato sauce, house-made mozzarella & basil  
(additional toppings available at \$.50 each)

## ENTRÉES

"Poulet Rouge" chicken 14  
boneless Poulet Rouge chicken thigh roasted with  
tomatoes, baby carrots & fingerling potatoes

Pan seared halibut served with an herb  
risotto cake, sautéed local baby vegetables &  
lobster butter sauce\* 17

*T. Cook's* Chef Lee's pasta Carbonara 16  
house made pasta with garlic cream, prosciutto,  
house cured pancetta & egg yolk

"Late Riser" eggs du jour special \* 11

Braised beef short rib with sautéed spinach,  
lemon scented mashed potatoes & braising  
jus 14

House pizza 12  
tomato sauce, house-made mozzarella & basil  
additional toppings available at an extra \$.50 each  
include: house-made pepperoni, house-made Italian  
style sausage, ham, caramelized onion, sautéed  
mushrooms, sliced black olives, roasted red peppers &  
pineapple

### Five Fun Wines at Five Dollars a Glass for Lunch

House -Made White Sangria

"Pinot Grigio" (Dry crisp French white)

Dry Rosé

Cabernet

Merlot

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