

Andrew's

Lunch

Soups

Tomato and Shiitake Mushroom Bisque \$4

Soup du Jour \$4

Includes a fresh roll and whipped butter

Salads and Pasta

All items include a fresh roll and whipped butter

*Caesar Salad**

*Fresh Romaine lettuce, Nicoise olives, grape tomatoes,
grated Asiago cheese and Caesar dressing*

Your choice of

Grilled Chicken \$13

Grilled, marinated Sirloin steak \$14

Grilled Atlantic salmon \$14

Chicken and Wild Maine Blueberries \$13

Grilled chicken breast presented atop a salad of mesclun greens tossed in a wild Maine blueberry vinaigrette with candied walnuts, Roquefort crumbles and a blueberry reduction

Shrimp and Avocado Salad \$14

Gulf shrimp with fresh avocado, vine ripened tomatoes, basil and fresh field greens

Shrimp and Olive Linguini \$12

*Gulf shrimp sautéed with Nicoise olives, asparagus, sun-dried tomatoes and fresh basil,
tossed with linguini pasta and Piave cheese*

Beef Bolognese \$14

*Beef tenderloin braised with wine, tomatoes, garlic and fresh herbs,
tossed with Piave cheese and penne pasta*

Sandwiches

All sandwiches include choice of French fries, housemade chips or house chopped salad

DeLafield Burger \$10*

Seasoned Black Angus beef char grilled and topped with sauteed wild mushrooms and Gruyere cheese

Available without toppings \$9

Chili Cheese Bacon Burger \$10*

Char grilled Black Angus beef topped with grilled poblano pepper, apple wood smoked bacon red onion and sharp cheddar cheese

Black and Blue Burger* \$10

Blackened Black Angus beef topped with Roquefort cheese and house made steak sauce

Pulled Pork Pretzel Roll \$10

*Slow cooked pork shoulder topped with Napa cabbage slaw and pale ale mustard,
served on a toasted pretzel roll*

Smoked Ham and Cheese Panini \$10

*Shaved Nueske's smoked ham with white cheddar cheese and fig jam on your choice of
grilled multi-grain or sourdough bread*

Turkey Chipotle Panini \$10

*Roasted turkey breast with cranberry-chipotle cheddar, grilled pepper relish and pale ale mustard
on your choice of sour dough or multi grain bread*

Grilled Vegetable Sandwich \$10

*Grilled Portabella mushroom, bell pepper, red onion and fresh spinach with basil aioli
served on toasted mushroom focaccia*

Shrimp and Blue Crab Croissant \$12

*Gulf shrimp, Atlantic blue crab and apple wood bacon lightly tossed with mayonnaise, lemon and
fresh dill on a buttery croissant*

Thai Basil Chicken Sandwich* \$10

*Thai chili and basil marinated breast of chicken with sliced Granny Smith apples, red onion
and a sweet honey basil aioli*

Grilled Salmon BLT* \$12

*Fresh Atlantic salmon, apple wood smoked bacon, tomato and field greens with lemon-dill mayonnaise on your choice
of toasted sourdough or multigrain bread*

Chicken Avocado Club Sandwich \$12

*Grilled chicken, apple wood smoked bacon, sliced avocado, tomato, alfalfa sprouts, field greens and basil-mayonnaise
on your choice of toasted sourdough or multigrain bread*

Sirloin Steak Sandwich* \$13

*Marinated Sirloin steak, grilled and sliced, with sweet onion marmalade and horseradish aioli
on toasted mushroom focaccia*

Andrew's Black Angus Filet* \$15

Grilled filet medallions served on brioche with sauce Bordelaise, wild mushroom sauté and crispy fried red onions

Lunch is served from 11:00a.m. to 2:00p.m. Monday through Saturday

**Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*