

## SPRING 2010 LUNCH MENU

### STARTERS

FRESH MOZZARELLA & ROASTED RED PEPPERS <i>with Basil Oil and Balsamic Reduction</i>	9
HOUSE-SMOKED SALMON <i>Grilled Onion Remoulade</i>	10.50
YELLOWFIN TUNA TARTARE <i>Fresh Herbs, White Truffle Oil, Fleur de Sel</i>	12.50
FRENCH ONION SOUP <i>Traditional Preparation</i>	8
CLASSIC SHRIMP COCKTAIL <i>House-Made Cocktail Sauce</i>	12
OYSTERS ON THE HALF SHELL <i>Seasonal Selection, Tarragon Mignonette</i>	13
SHELLFISH TRAY <i>Selection of Oysters, Shrimp, Crab</i>	18

### SALADS

HIGHLAWN SIGNATURE SALAD <i>Seasonal Organic Baby Greens, Meyer Lemon Vinaigrette, Fresh Mint</i>	7
PROVENÇAL VEGETABLE PARFAIT <i>Vermont Goat Cheese and Aged Balsamic Vinegar</i>	9
BABY ARUGULA AND FRISÉE SALAD <i>Shaved Root Vegetables, Anjou Pears, Marcona Almonds, Champagne Vinaigrette</i>	10

### SANDWICHES

HIGHLAWN PAVILION'S ROYAL BURGER <i>Cheddar and Applewood Smoked Bacon, Lettuce, Tomato, Onion, Toasted Brioche, French Fries</i>	14.50
CLASSIC CLUB SANDWICH <i>Served with Housemade Cole Slaw</i>	13.50
NEW ENGLAND LOBSTER ROLL <i>Mixed Green Salad, Balsamic Vinaigrette, French Fries</i>	17
SMOKED SALMON & CRUDITES <i>Olives, Cherry Tomatoes, Field Greens, Hard-Boiled Organic Egg on Baguette; Cucumber Salad</i>	13.50

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### SALAD ENTREES

PARISIENNE COBB SALAD	17.50
<i>Grilled Chicken over Frisée, Field Greens, Applewood Smoked Bacon, Organic Soft Boiled Egg, Avocado Mousse, Roquefort</i>	
GRILLED ORGANIC SALMON SALAD	18
<i>Field Greens, Heirloom Radish, English Cucumbers, Dill-Champagne Vinaigrette</i>	
SKIRT STEAK SALAD	15
<i>Baby Arugula, Vine-Ripened Tomatoes, Aged Balsamic Vinaigrette</i>	

### ENTRÉES

STRIPED BASS	18
<i>Spring Vegetables, Ramp Pesto and Citrus Beurre Blanc</i>	
MAHI MAHI	17
<i>White and Green Asparagus, Wild Mushrooms and Port Wine-Blood Orange Reduction</i>	
ROASTED ORGANIC CHICKEN BREAST	14
<i>Roasted Fingerling Potatoes, Asparagus, Roasted Garlic Sauce</i>	
WILD MUSHROOM RISOTTO	13
<i>Truffle Essence, Parmigiano Reggiano</i>	
DUO OF SHRIMP AND CRAB CAKES	18
<i>Frisée Salad, Kaffir Lime and Dill Remoulade</i>	
GRILLED FILET MIGNON	26
<i>Haricots Vert, Baby Vegetables, Bordeaux Sauce</i>	
CHEF'S PASTA OF THE DAY	15
<i>Incorporating Seasonal Ingredients</i>	
VEGETARIAN LUNCH	
Available Upon Request	