



# LUNCH MENU

PROSPECTS RESTAURANT



Our menus feature fresh seasonal vegetables as well as meats produced by our community growers and farmers.  
Lunch served at 11 a.m.

## Sandwiches

Upgrade to fries +1.00 | Upgrade to onion rings +2.00

### The Reuben GFO 14

Tender corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on marble rye. Served with potato chips and a pickle. Trade out the corn beef and kraut for turkey and coleslaw, and have yourself a Rachael.

### The Cacapon Burger GFO 15

Eight ounces of lean fresh ground beef, grilled and served with your choice of toppings on our toasted pretzel bun. Served with fries and a pickle.  
*Add Swiss, American, smoked gouda, fried onions or fried mushrooms +0.50 each*  
*Add fried egg or bacon +1.50 each*

### Apple Butter Barbecue Burger GFO 17

Apple butter barbecue sauce, caramelized onions, Gruyère cheese on an eight-ounce, hand-patted burger. Served with fries and a pickle.

### Crab Cake Sandwich GFO 18

Our homemade seasoned jumbo lump signature crab cake served on a brioche bun with a side of creamy coleslaw.

### Grilled Norwegian Salmon Sandwich GFO 14

Four-ounce grilled salmon fillet on a toasted brioche bun with lemon-dill aioli, lettuce and tomato. Served with a side of fries.

### Caprese Grilled Cheese Sandwich 14

Fresh mozzarella, tomatoes, basil and balsamic glaze on country style bread. Served with a side of garden greens.

### Buttermilk Chicken Sandwich GFO 12

Breaded buttermilk chicken sandwich, topped with lettuce, tomato, pickles and spicy mayonnaise. Served with a side of creamy coleslaw.

### Pork Barbecue Sandwich GFO 13

Pit-cooked pulled pork on a toasted brioche bun, served with a pickle and a side of creamy coleslaw.

### Veggie Hummus Wrap 8

Hummus, cucumbers, tomatoes and spring mix wrapped in a spinach tortilla.

## Soups and Salads

Salad dressings:  
Bleu Cheese, Buttermilk Ranch, Italian, French, Raspberry Vinaigrette (low-fat)

### Cream of Crab Soup 9 | 15

Incredibly perfect soup for the crab lovers, creamy and rich with jumbo lump crab meat.

### French Onion Soup 8

Slow-cooked, caramelized onions in a rich beef broth, topped with French bread and a provolone-mozzarella blend.

### Beet Salad 12

A blend of green and red leaf lettuces with roasted beets, toasted walnuts and goat cheese.  
*Add chicken +6.00*

### Watermelon Salad 13

Spring mix, watermelon, diced cucumber, goat cheese and red onion, drizzled with a balsamic glaze.

### Rice Bowl 14.50

White rice, Asian slaw and your choice of salmon or chicken, drizzled with teriyaki glaze.

## On the Side

French Fries	4
Onion Rings	4
Side Salad	3
Coleslaw	3
Broccoli Salad	3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

GFO gluten-friendly bread options +1.00