



LUNCH MENU



PROSPECTS RESTAURANT

Sandwiches

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

GFO Gluten-friendly bread options +1.00

The Reuben **GFO** **14**

Tender corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on marble rye. Served with potato chips and a pickle.

Or choose turkey and coleslaw for 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** **18**

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

Caprese Grilled Cheese **14**

Fresh mozzarella, locally sourced tomatoes, basil and balsamic glaze on grilled hearty white bread. Served on a side of fresh local greens with a balsamic drizzle.

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.

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.

Vegetarian Grazing Board **11**

Carrots, cucumbers, peppers, cherry tomatoes and naan dippers with a side of hummus.

Soups and Salads

Salad dressings:

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

Beet Salad **12**

A blend of green and red leaf lettuces with roasted beets, toasted walnuts and goat cheese.

Add chicken +6.00

Greek Salad **14**

Fresh local greens, kalamata olives, tomatoes, cucumbers, red onion and feta cheese. Served with house made red wine vinaigrette.

French Onion Soup **8**

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

Cream of Crab Soup **9 | 15**

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

Shrimp Salad **10**

Shrimp salad on a bed of locally sourced bibb lettuce, served with a side of naan bread.

Sides

French Fries | Onion Rings **4****Side Salad | Coleslaw** **3**