

# Lunch

# **Appetizers:**

### **Bao Bun Pork Sliders 16**

Pork tenderloin marinated in a rich plum sauce, asian slaw, cilantro, go chu jang

### Calamari & Scallops 16

Quick fried calamari with sea scallops, sautéed with fried cherry peppers & roasted tomato nage

### Honey Sriracha Wings: eight for 16, sixteen for 30

Tequila sour cream, cucumber

### Middle Eastern Mezze 14

Roasted Beet hummus, baba ganoush, tabbouleh, grilled bread, pita, mediterranean olives

### **Skillet Mac & Cheese 16**

Three cheese blend with fresh herbs & buttered bread crumbs Add lobster (10), braised short rib (9) grilled chicken (9) or grilled vegetables (3)

### Poke 16 (gf)

Marinated tuna, wasabi cream, house fried chips

### **Oven Baked Goat Cheese 12**

Pastry wrapped goat cheese, seasonal jam, candied walnuts, toasted bread

### Bacon & Eggs 11 (gf)

Candied slab bacon, bleu cheese & chipotle herbed hardboiled eggs with bourbon maple dipping sauce

### **Charcuterie 18**

Selection of dried cured meats, sausage & local cheese, (Serves two – three)

## Soups / Salads

# Maine Lobster Bisque 16 (gf)

Sweet Maine lobster, fresh herbs

# Black Bean Soup 9 (gf)

Tequila lime crème

# Quinoa Salad 12 (gf)

Baby arugula, charred carrot, roasted beets, zucchini, butternut squash, pickled onion, white balsamic vinaigrette

### Winter Salad 12 (gf)

Shaved gala apple, shredded granny smith, toasted walnut, celery leaf, Riesling raisins, baby lettuce, dried apple crisp & lemon herb vinaigrette

# Kale Salad 10

Citrus marinated kale, parmesan & toasted crostini with citrus vinaigrette Add chicken 7, steak 9, tuna 9 salmon 7 or shrimp 9, to any salad



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### **Sandwiches**

### Pastrami Rueben 12

Lean pastrami, swiss, house dressing, sauerkraut, thick cut rye

### Steak & Bleu 14

Shaved steak, sautéed mushroom, red onion, bleu cheese, house steak sauce on baguette

## **Spicy Grilled Chicken Sandwich 12**

Hot honey aioli, aged cheddar, lettuce & tomato on ciabatta

#### Tuna Steak Club\* 14

Yellow fin tuna, herbed aioli, pickled red onion, bacon jam, leaf lettuce on Texas toast

## **Caprese Sandwich 10**

Fresh Mozzarella, vine ripe tomato, sweet basil, extra virgin olive oil & aged balsamic, on ciabatta

### Station Burger \* 14

Our special blend ground beef, roasted garlic aioli, aged cheddar, thick peppered bacon, lettuce, tomato fried onion ring & house pickles on toasted brioche (add a fried egg or guacamole for a dollar)

### **New England Lobster BLT 25**

Sweet butter poached Maine lobster, crisp bacon, avocado puree, leaf lettuce, on toasted pretzel bun

## **Smoked Turkey & Bacon Burger 14**

The station signature blend with the bacon in the mix, Carolina BBQ, smoked mozzarella, lettuce, tomato & house pickles on toasted brioche

# Cubano 12

Slow cooked pork belly, candied bacon, house pickles, swiss & deli mustard pressed on baguette

## **Surf &Turf Tacos 18**

Surf: sautéed white fish, chopped greens, guacamole, fried cherry peppers. Turf: carnitas, chopped greens, sautéed peppers, jack cheese, chipotle aioli, side of avocado rice

### **BL Cheese 9**

Bacon, leaf lettuce, cheese, house pickles, sriracha aioli, on toasted sour dough

## **Grilled Portobello Sandwich 12**

Seasoned with extra virgin olive oil, roasted red pepper, herb goat cheese, dressed arugula & aged balsamic on ciabatta

All sandwiches served with your choice of either house made chips, French fries or dressed greens

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. We are "Gluten friendly" we cannot say we are gluten free as we prepare our own bread and pasta in house Please inform your server of any allergies

\*Additional Parking is available at Harbour Pointe Park lot across the street after five on weekdays and all day & night on weekends