

# *Capt.'s Landing*

## *Lunch*

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### **APPETIZERS**

#### ***SOUP of the DAY***

Made with only the freshest ingredients and a lot of imagination. Cup: 2.95 Bowl: 3.50

#### ***FRENCH ONION SOUP au GRATIN***

Rich beef broth loaded with sweet onions and topped with a lightly seasoned crouton and provolone cheese, then lightly browned. 4.50

#### ***STUFFED MUSHROOMS***

Fresh crabmeat and finely ground breadcrumbs blended with our own special seasonings, tucked into fresh caps, baked and finished with a light cheese sauce. 8.75

#### ***NACHOS SUPREME***

Seasoned ground beef and refried beans on a bed of corn tortilla chips, layered with diced tomatoes, jalapeno peppers, black olives, diced sweet onion and topped with a spicy cheese sauce; served with sour cream, salsa and guacamole. 9.50

#### ***ST. LAWRENCE SKINS***

Half bakers fried crispy and topped with a blend of Monterey Jack and cheddar cheeses, crisp crumbled bacon and diced tomato; served with sour cream. 7.50

#### ***STEAMED CLAMS***

One dozen fresh littleneck clams, steamed and served with drawn butter. 9.25

#### ***BUFFALO STYLE WINGS***

A northern tradition available mild, medium, hot or BBQ; served with celery spears and bleu cheese. 9.25

#### ***BRUSHETTA BREAD***

Fresh, grilled Italian bread topped with a blend of diced tomatoes, chopped sweet onion, black olives and a touch of garlic, fresh herbs and olive oil; covered with mozzarella and provolone cheeses and lightly broiled. 7.25

#### ***ST. LAWRENCE CHEESE FRIES***

Golden fries topped with Monterey Jack and cheddar cheeses and crisp bacon; served with a side of creamy ranch dressing. 6.95

#### ***CHICKEN TENDERS***

Tender, succulent chicken strips breaded and fried till golden; served with our own honey-Dijon and Barbeque Sauces. 8.25

#### ***APPETIZER of the DAY***

Let our chef's creativity entice you to indulge!  
(Market)

# SALADS

## **GRILLED CHICKEN CAESAR**

Crisp hearts of romaine and spiced croutons, tossed in a tangy Caesar dressing; topped with strips of fresh grilled chicken tenders.

9.50

## **TACO SALAD**

A crisp tortilla bowl layered with seasoned ground beef, refried beans, fresh mixed greens, shredded cheese, diced tomatoes, black olives and sweet onion slices; served with sour cream, salsa and guacamole. 10.50

## **GORGONZOLA SALAD**

Mixed greens tossed with sweet mandarin orange sections, grapes and caramelized walnuts; finished with balsamic vinaigrette and fresh gorgonzola cheese crumbles. 9.50  
Add sliced, grilled flat iron steak for 4.00

## **COBB SALAD**

Coarsely chopped fresh romaine and mixed greens topped by rows of finely chopped tomato, hard-boiled egg, crisp bacon, and skinless, boneless chicken breast and crumbled bleu cheese; slices of ripe avocados and sprinkled with chopped chives.

Recommended dressing: Dijon, red-wine and bleu cheese. 10.50

## **ANTIPASTO SALAD**

A traditional favorite .... Bed of lettuce and mixed greens with provolone cheese, hard salami, boiled egg, tomatoes, pepperoncinis, and scallions; served with Italian Dressing.

9.50

Enjoy our homemade dressings prepared fresh daily: Italian,

Thousand Islands, Ranch and Bleu Cheese.

# ENTREES

## **RED HOOK ALE SHRIMP**

Large shrimp dredged in a light Red Hook Ale batter, deep-fried until golden and served with French fries and coleslaw. 10.25

## **CHICKEN QUESADILLA**

Lightly grilled tortilla shells layered with chicken, chopped scallions, Monterey Jack and Colby cheeses; served with sour cream, salsa and coleslaw.

9.25

## **VEGETABLE QUESADILLA**

Lightly grilled tortilla shells layered with green & red peppers, sweet onion, zucchini, chopped scallions, Monterey Jack and Colby cheeses; served with sour cream, salsa and coleslaw.

9.25

## **FISH SANDWICH**

Haddock tail breaded & fried golden and served on a roll, French fries and coleslaw.

9.25

## **PHILLY CHEESESTEAK**

Hoagie roll piled high with shaved steak, grilled onions, peppers and mushrooms; topped with provolone cheese; served with French fries and choice of coleslaw or cottage cheese. 9.75

## **ALL BEEF BURGER**

Grilled 8-ounce black angus burger served with lettuce and tomato on a fresh roll with chips. 7.95

Add cheese (American, Swiss, Sharp Cheddar or Provolone): 30¢ Add bacon: 50¢

### ***BLUE MOON BURGER***

Juicy 8-ounce black angus burger, topped with sautéed sweet onions, bleu cheese and bacon; served open-faced on grilled rye with chips.  
8.95

### ***GRILLED PORTABELLA MUSHROOM SANDWICH***

Marinated plump portabella mushroom grilled to perfection, smothered with roasted red peppers, sautéed onions and asiago cheese, accented with dill/mayo sauce and served with chips.  
8.50

### ***GRILLED CHICKEN PANINI***

Chunks of grilled boneless chicken breast, sweet onion, peppers and portabella mushroom mixed with Monterey Jack and cheddar cheeses, folded in flatbread and accented with a chipotle mayo and grilled; served with French fries.  
9.25

### ***GRILLED CLUB***

Grilled three-tiered BLT layered with sliced fresh roasted turkey breast and served with chips and a pickle. 9.50

### ***SPECIAL LUNCHEON ENTRÉE of the DAY***

Ask your server about the chef's creative luncheon entrée of the day; you'll be pleasantly surprised. (Market)

### ***CLASSIC RUEBEN***

Crisp sauerkraut layered with fresh, sliced corned-beef, topped with Swiss cheese and accented with authentic 1000 Islands dressing; grilled open-faced and served with chips and a pickle. For a leaner version, try it with turkey.  
9.25

### ***PESTO CHICKEN WRAP***

Grilled chicken strips combined with shredded lettuce, diced tomato and shredded Monterey Jack and Cheddar cheeses, topped with a pesto mayo and folded into a sun-dried tomato wrap. Served with chips and coleslaw. 8.95

### ***VEGETABLE PANINI***

A rainbow of grilled peppers, sweet onion slices, portabella mushroom and zucchini mixed with goat cheese loaded onto flatbread accented with a French onion dressing, folded and grilled; served with sweet potato fries.  
9.25

# **DESSERTS**

***Ask your server about our homemade desserts made fresh daily!***

### **CONSUMER ADVISORY**

Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. All ground beef items are cooked no less than med-well.

If you have any food allergies, please be sure to notify your server.

### **SHARING**

Sharing carries a surcharge of \$3 per entrée.

### **AUTOMATIC GRATUITY**

A gratuity of 18% is automatically added to checks for parties of 8 or more. Gratuity is added to the total (excluding taxes).