



the
WHITTEMORE
HOUSE

Lunch Menu Spring 2019

Salads

House Salad-Field Greens, Baby Beets, Kalamata Olives, Garbanzo Beans, Red Onions, Feta, Sunflower Seeds, White Balsamic Vinaigrette	\$7
Greens and Tomato-Romaine lettuce, Roasted Tomatoes, Artichoke Hearts, Avocado, Roasted Tomato Vinaigrette	\$6
Roasted Fruit and Walnut Salad-Bibb Lettuce, Roasted Strawberries, Roasted Grapes, Candied Walnuts, Feta, Lemon Basil Vinaigrette	\$8
Nicoise Salad-Seared Tuna, Grilled Potatoes, Haricots Vert, Hard Boiled Egg, Cherry Tomatoes, Nicoise Olives, Champagne Vinaigrette	\$15
Cobb Salad-Romaine Lettuce, Pancetta, Blue Cheese, Avocado, Egg, Grilled Chicken, Red Wine Vinaigrette	\$14
House Smoked Salmon Salad-Bibb Lettuce, House Smoked Salmon, Red Onion, Roasted Red Peppers, Caper Berries	\$15

Sandwiches

Missouri Grass Fed Hamburger-Char Grilled Beef on Toasted Bun with Lettuce Tomato, Red Onion, Pickle. Served with Fries	\$13
Roast Beef-House Roasted Beef Top Round, Peppadew Pepper Relish, Gruyere Cheese, and Horseradish Cream	\$13
Crab Cake Po' Boy-Jumbo Lump Crab Cakes, Remoulade, Romaine, Toasted Baguette	\$14
Mushroom Melt-Spicy Maple Glazed Portabello Mushrooms, Manchego Cheese, Caramelized Onions	\$12
Turkey Avocado-House Roasted Turkey Breast, Avocado, Gruyere Cheese, Sunflower Shoots, Roasted Garlic Mayonaise	\$13

Entreés

Moroccan Lamb Meatballs-Polenta, Red Wine Tomato Sauce, Feta, Pine Nuts

\$15

Grilled Chicken Gemili-Swiss Chard, Red Peppers, Walnuts, Shaved Reggiano, Olive Oil, Butter, and Garlic

\$15

Pan Seared Salmon-Broccolini, Cous Cous Pilaf, Orange Gastrique

\$15

Beef Bulgogi-Shaved Carrots, Scallions, Missouri Basmati, Black Sesame

\$15

Vegetable Risotto-Spinach, Mushrooms, Roasted Carrots

\$14

Shrimp Pho-Lobster Broth, Shrimp, Daikon, Shiitake, Rice Noodles, Thai Basil, Lime, Jalapeno

\$16