

Lunch Menu

SALADS

add Grilled Chicken or Grilled Shrimp

PAC House Salad*

baby mixed lettuce, heirloom grape tomatoes, red onion, cucumber, carrots, red wine vinaigrette

Caesar

romaine hearts, focaccia croutons, Parmesan Reggiano, caesar dressing

Petite Wedge Salad*

baby iceberg, applewood smoked bacon, beefsteak tomato, baby red onion, Maytag blue cheese

Cobb Salad*

romaine lettuce, tomato, avocado, hardboiled egg, bacon, blue cheese, red wine vinaigrette

SANDWICHES

served with seasonal salad & house-made potato chips

PAC Fresh Oven Roasted Turkey Club*

bacon, lettuce, tomato, chipotle mayo, whole wheat bread

Sourdough Grilled Cheese

gruyere, aged white cheddar, tomato jam

BURGERS

PAC Burger

8oz USDA Choice sirloin, brioche bun, lettuce, tomato, red onion, French fries

Turkey Burger

avocado, jalapeno jack cheese, mayo, sweet potato fries

SOUPS

French Onion Soup Crock

bone stock, sherry, gruyere, provolone, mozzarella, parmesan, crouton

New England Clam Chowder

Soup of the Day

APPETIZERS

Fried Calamari* *(Point Judith, RI)*

tube and tentacle calamari, creamy chipotle, marinara

Jumbo Shrimp Cocktail*

beet horseradish aioli, cocktail sauce

Wild Boar Ragu

rigatoni mezze, pancetta, tomato, red wine cream, sheep milk ricotta

Tuna Tartare*

avocado, soy, shallot, wasabi crème fraiche, bean curd

ENTREES

Atlantic Swordfish*

fingerling yams, red cabbage, Brussels sprouts, cider glaze

Shrimp & Grits*

heirloom grits, green tomato, mustard seed relish, garlic spinach

Purple Top Turnip*

faro, carrot, frisee, radish, tomato, butternut squash vinaigrette

Grass Fed Hanger Steak*

garlic spinach, green top carrots, Worcestershire balsamic vinaigrette

Heart Healthy Special

see server for details...

**Denotes Gluten Free*

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