



Luncheon Menu

Starters

Soup du Jour see today's specials

- Apricots Turkey Chili sour cream & aged Cabot cheddar 8.5*
Old Bay Spiced Fried Calamari marinara sauce & wasabi crème 12.5
Colossal Shrimp Cocktail horseradish cocktail sauce 4.50 per shrimp
½ Doz. Fried Coconut Shrimp sweet chile/mango sauce 10.5
Steamed P. E. I. Mussels lobster & white wine broth, garlic toast points 13.5
Mac & Cheese baked limaconi rigati, Fontina & Gruyere cheese, panko crumb 8.5
Crispy Lobster Spring Rolls Napa cabbage, shiitake mushrooms, Mae ploy sauce 14.5

Salads

- Country Garden Greens Salad mesclun greens, fresh herb vinaigrette, cored cucumbers, grape tomatoes, sliced radishes, shaved Grana Padana cheese, grilled cheese bread 7. / 9.*
Apricots Chopped Salad dried cranberries, green apple, fennel, pepita seeds, goat cheese, red onions, romaine & arugula with a sherry ~ basil vinaigrette 10. / 13.
Classic Caesar Salad hearts of romaine, seasoned croutons & Parmesan cheese 7.5 / 9.5
Baby Spinach, Strawberry, & Caramelized Goat Cheese Salad shaved red onion, caramelized goat cheese, walnuts, raspberry ~ balsamic vinaigrette 9.5 / 12.5
All the above salads can be ordered for an additional cost with: Grilled Atlantic Salmon 9., Grilled Chicken 6., Grilled Marinated Shrimp 8., or Grilled Tuna 9.

Sandwiches

- Apricots' Breast of Chicken Salad Croissant our all-time favorite 10.*
Apricots' Reuben corned beef, house made sauerkraut & Russian dressing, served on rye bread 13.5
Maine Lobster Salad Roll New England style hot dog roll 17.5

All sandwiches come with a choice of: French fries, side green salad, side Caesar salad, cole slaw or sweet potato fries (\$1.50 extra)

Burgers

Grilled Turkey Burger smoked Gouda cheese, caramelized onions, scallion aioli 13.

Grilled Salmon Burger lemon ~ dill aioli, Portuguese muffin 14.5

Grilled Tuna Burger coriander crust, wasabi aioli, Portuguese muffin 16.

Grilled Marinated Portabella Burger Our Vegetarian choice balsamic marinade, roasted red pepper, goat cheese, arugula pesto, Portuguese muffin 12.5

Grilled Black Angus Burger Portuguese muffin 11.5

Grilled Black Angus Cheese Burger shredded Cabot cheddar, Portuguese muffin 13.

Grilled Bacon & Bleu Burger Maytag Bleu cheese, Portuguese muffin 14.

All sandwiches come with a choice of: French fries, side green salad, side Caesar salad, cole slaw or sweet potato fries (\$1.50 extra)

Gluten Free Bun \$2.

Entrees

Cedar Planked Apricot Glazed North Atlantic Salmon 16.5

toasted wild rice & yellow currants, spring vegetable medley

Seared Tuna 16.

toasted black sesame, sautéed Asian vegetables, lemon grass basmati rice, wasabi cream

Crispy Panko Butter Crumb Whitefish 15.

Lemongrass basmati rice, vegetable medley, lemon-dill aioli

Ann's Original Recipe Chicken Pot Pie 13.5

A thirty year tradition

Pan Seared Lemon Chicken 14.

boneless breast of chicken, crispy panko, whipped potatoes, vegetable medley, white wine & lemon sauce

Griddled Corn Cake 12.5

With a warm black bean & shucked corn salad, avocado mousse, chipotle aioli and micro pea tendrils

Sauteed Shrimp Scampi 15.

White wine, garlic, baby spinach, tossed with linguini and topped with shaved asiago

Apricots' Meatloaf & Mashed Potatoes 14.5

Idaho mashed potatoes, brown gravy, vegetable medley

Grilled Black Angus Sirloin 17.

whipped Idaho potatoes, vegetable medley, sauce bordelaise

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Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses