

## LUNCH

### starters

<b>Short Rib Flatbread</b>	18
slow cooked short ribs, horseradish cream rich port wine reduction & smoked jalapeño	
<b>Smoked Mozzarella &amp; Onion Flatbread</b>	17
caramelized onions, sautéed mushrooms roasted bell peppers & arugula	
<b>St. Regis Pimento Cheese</b>	12
our own recipe with chow chow grissini and lavash	
<b>Goat Cheese Tart</b>	15
roasted tomatoes, caramelized onions arugula, truffle lemon vinaigrette	
<b>Steamed PEI Mussel Cioppino</b>	16
italian broth with spicy chorizo, grilled baguette	

### salads

<b>88 Cobb Salad</b>	17
romaine, grilled chicken, tomato, avocado, boiled egg, red onions, hearts of palm bleu cheese, smoked bacon, red wine vinaigrette	
<b>Classic Caesar</b>	15
romaine hearts, grape tomatoes, parmigiano-reggiano, baguette crostini	
<b>Add chicken, shrimp, tuna, steak</b>	22
<b>Autumn Salad</b>	15
bibb lettuce & mesclun mix, maplewood bacon crispy shallots, pointe reyes bleu cheese, dried tart cherries, maple vinaigrette	
<b>half portion available</b>	9
<b>Chopped Crab Claw Salad</b>	18
romaine, avocado, red onion, cherry tomatoes cucumbers, corn, lemon vinaigrette	
<b>Seared Skirt Steak Salad</b>	18
watercress, shredded cabbage, cilantro, bean sprouts, peanuts with spicy, sweet nuoc cham dressing	

### soups

<b>Five Onion French Soup</b>	9
melted gruyère, baked baguette croutons	
<b>Butternut Squash Bisque</b>	9
sautéed pears, pumpkin seed oil, crème fraîche	

### sandwiches

<b>Paces 88 Beef Burger</b>	19
aged cheddar cheese, sides of 1000 island chow chow, bbq sauce, crispy french fries	
<b>Croque-Monsieur</b>	14
warm béchamel, black forest ham, gruyère cheese on texas toast, add egg for a <b>Croque – Madame</b>	18
<b>Roast Turkey Club</b>	16
avocado, bacon, lettuce, tomato on sourdough, french fries	
<b>Crab Cake Sandwich</b>	21
Lump crab, celery, sides bleu cheese aioli, buffalo sauce and sweet potato fries	
<b>Focaccia Tuna Melt</b>	16
havarti dill cheese, avocado, lettuce, tomato onion, pickled relish house made rosemary sea salt chips	

### main plates

<b>PotatoGnocchi with Smoked Chicken</b>	24
ricotta cheese, sundried tomatoes, roasted bell peppers, green olive, wilted spinach	
<b>Deconstructed Fish Tacos</b>	17
flash fried catch of the day, spicy chipotle mayo, salsa fresco, guacamole & warm soft tortillas	
<b>Slow Cooked Organic Chicken Breast</b>	26
chestnut stuffing, braised kale, mostarda di frutta, rosemary jus	
<b>Parmesan Crusted Scottish Salmon</b>	25
quick seared calamari, port wine braised radicchio, pancetta bits, balsamic reduction	
<b>Porcini Ravioli</b>	28
roasted corn, sautéed black trumpets, wild mushroom cream sauce	

Robert Kapusta  
Sous Chef

Jonathan Jerusalmy  
Executive Chef  
Master Chef of France

Brian Lee  
Executive Sous-Chef

