

# LUNCH

---

## STARTERS

---

### CRISPY WINGS

choice of key lime or sweet & spicy Saigon, served with cilantro ranch sauce \$16

### TRUFFLE BACON MAC 'N' CHEESE (CGF)

cavatappi macaroni, Vermont cheddar sauce, bacon, crispy leeks, drizzled with truffle oil \$14

### ROASTED BRUSSELS SPROUTS (GF)

Cajun Andouille sausage, roasted garlic, butter, red onion, fresh shaved parmesan \$15

### FILET BITES

Sriracha-teriyaki marinated filet mignon beef, pickled cucumber, served with wasabi aioli dipping sauce, sesame seeds \$22

### GOAT CHEESE EGG ROLLS

nine goat and cream cheese egg rolls, served with apricot serrano jam \$14

### TWENTY88 CRISPY CALAMARI (GF)

hand breaded to order, fresh jalapeño slices, served with garlic aioli and sweet & spicy Saigon dipping sauce \$20

### TUNA TARTARE

ahi, avocado, cucumber, sesame seeds, green onions, ginger, soy glaze, wasabi drizzle, served with wonton chips \$22

### MAZATLAN SHRIMP (GF)

lemon poached tiger shrimp, avocado, tomatoes, cilantro, red onions, jalapeño, served with fresh corn chips \$18

### CRAB CAKES

three specialty seasoned lump crab meat cakes, our rémoulade sauce, topped with roasted corn and bell peppers \$24

### CHICKEN BITES (GF)

citrus-marinated chicken breast, pickled cucumber, served with lemon yogurt dipping sauce, chimichurri drizzle \$14

---

## SOUP & SALADS

---

### BOSTON STEAK SALAD

marinated filet mignon, Gorgonzola cheese, shaved red onions, cherry heirloom tomatoes, Boston Bibb butter lettuce, crispy leeks, tossed with our balsamic vinaigrette \$24

### AHI AVOCADO SALAD

fresh seared ahi with wasabi drizzle served on top of Asian salad of mixed greens, avocado, tomatoes, cucumbers, green onions, mandarins, crispy wontons, tossed with our citrus ponzu dressing \$24

### MEDITERRANEAN SALMON SALAD (GF)

grilled salmon, organic baby spinach, cherry heirloom tomatoes, cucumber, avocado, shaved red onion, feta cheese, roasted almonds, with our balsamic vinaigrette \$26

### BURRATA CAPRESE SALAD (GF)

creamy burrata cheese, strawberries, blueberries, pomegranate seeds\*, sliced fuji apples, roasted pistachios, baby arugula, extra virgin olive oil, balsamic drizzle, citrus vinaigrette dressing \$18

### WEDGE SALAD (GF)

bacon, Gorgonzola cheese, cherry heirloom tomatoes, red onions, baby iceberg lettuce, bleu cheese dressing \$15

### CAESAR SALAD (CGF)

hearts of romaine, garlic herb croutons, shaved parmesan, Caesar dressing \$14

### HOUSE GREENS (GF)

spring mix lettuce, cucumber, cherry heirloom tomatoes, feta cheese, shaved red onions, tossed with our balsamic vinaigrette \$15

Add to any of the above salads:

grilled chicken \$8

grilled shrimp \$12

grilled salmon \$14

### SOUP OF THE DAY

\$7 cup

\$11 bowl

### LOBSTER BISQUE

lobster meat, topped with a crostini & parsley

\$12 cup

\$14 bowl

---

## SANDWICHES

---

Includes your choice of cup of soup of the day, fries or house salad

Substitute beer-battered onion rings \$5

### BLACKENED CHICKEN

chicken breast, lettuce, tomato, avocado, gruyère cheese, garlic aioli, served on toasted sourdough \$21

### GRILLED CHEESE

Vermont white and yellow cheddar, gruyère cheese, tomato, avocado served on toasted sourdough bread \$16

### TURKEY AVOCADO MELT

roasted turkey, gruyère cheese, bacon, avocado, garlic aioli, shaved onions, sliced tomato, greens, served on toasted sourdough bread \$20

### PORK BELLY SLIDERS

two crispy pork belly sliders, Asian slaw, BBQ glaze, pickled Yucatan onions, chipotle aioli \$18

### GOURMET ANGUS BURGER

Angus beef patty, applewood bacon, shallot jalapeño marmalade, gruyère cheese, tomato, arugula, garlic aioli, brioche bun \$22

---

## STEAKS

Includes garlic mashed potatoes and seasonal vegetables

**TWENTY 88 CERTIFIED PRIME RIB EYE** 14oz \$56

**BLACK ANGUS FILET MIGNON** 8oz Center Cut \$52

Optional Enhancements:

**HERB BUTTER** (GF) Add \$3

**BRANDY PEPPERCORN** (CGF) award-winning brandy peppercorn sauce, crispy leeks Add \$4

**NAPA STYLE** (GF) sautéed wild mushrooms, creamy Gorgonzola cabernet reduction, Add \$6

**LOADED YUKON MASHED POTATOES** (GF) cheddar cheese, bacon, sour cream, green onions Add \$8

Add ASPARAGUS \$8

Add LOBSTER TAIL (MP)

---

## ENTREES

---

### CHILEAN SEABASS (CGF)

pistachio-crusting Chilean sea bass, lemon white wine sauce, Korean style five grain quinoa blend, seasonal vegetables \$42

### CITRUS SALMON (CGF)

pan-seared Atlantic salmon, panko citrus crust, lemon dill sauce, garlic mashed potatoes, seasonal vegetables \$32

### BUTTERNUT SQUASH RAVIOLI

citrus-sage cream sauce, crispy spinach, candied walnuts, fresh shaved Parmigiano Reggiano \$22

Add grilled shrimp \$12

Add grilled chicken \$8

### CHEF'S TACOS (MP)

three of our famous tacos served with fresh salsa

### PASTA PRIMAVERA (V)

angel hair pasta, carrots, broccolini, green beans, marinara sauce \$18

Add grilled shrimp \$12

Add grilled chicken \$8

### STUFFED CHICKEN

panko crusted chicken breast, applewood smoked ham, asparagus, gruyère cheese, white wine Dijon sauce, garlic mashed potatoes, seasonal vegetables \$26

### FILET MIGNON QUESADILLA

filet mignon, Vermont cheddar blend, grilled mushrooms, flour tortilla, served with guacamole, sour cream, fresh salsa \$22

### SHORT RIB ENCHILADAS

six hour braised short rib enchiladas, green tomatillo salsa, topped with cheese, sour cream, pickled onions, served with refried black beans, guacamole \$24

### MINI SURF 'N' TURF

seared ahi tuna, filet bites, avocado cucumber salad, wasabi aioli, sesame seeds \$38