MIDDLE BEACH LODGE

Menu

At the Headlands

Served Between 11:30 am - 2 pm

GREEN SALAD (GF) — $17
Goat cheese, Spiced Pecans, Beets and
Red Onion Vinaigrette

FISH CHOWDER with Homemade Milk Bun — $18

SOUP OF THE DAY with Homemade Milk Bun — $13

SOUP or CHOWDER & SALAD COMBO — $20 / $23

MULTIGRAIN CROISSANT — $18
Sliced Ham, Swiss Cheese, Tomato and Lettuce
Served with Soup or Salad

OPEN FACED SMOKED SALMON SAMMY — $22
Everything Bagel, Lemon Dill Cream Cheese,
Red Onions, Capers and Rocket
Served with Soup or Salad

Substitute your Soup with Chowder — $2

* Everything above can be made with Gluten Free Bread upon request.
Side Salads are Lettuce, Cucumber, Tomato with Red Onion Vinaigrette.

Menus are subject to change without notice.

MIDDLE BEACH LODGE

Menu

At the Headlands

Served Between 4 pm - 8:30 pm

GREEN SALAD (GF) — $17
Goat cheese, Spiced Pecans, Beets and
Red Onion Vinaigrette

FISH CHOWDER with Homemade Milk Bun — $18

SOUP OF THE DAY with Homemade Milk Bun — $14

SOUP or CHOWDER & SALAD COMBO — $20 / $23

MARGARITA FLATBREAD — $25
Fresh Mozza, Basil, Tomatoes, Arugula and
Balsamic Olive Oil Drizzle

PROSCIUTTO FLATBREAD — $25
Prosciutto, Red Onion, Banana Peppers,
Roasted Garlic and Arugula

SALMON TACOS (2) — $25
Citrus Slaw (Cabbage, Red Onion, Bell Peppers),
Seared Salmon and Chili Aioli
Served with Side Salad

TUNA STEAK NICOISE SALAD (GF) — $25
Seared Tuna Steak, Baby Potatoes, Green Beans,
Tomatoes, Orange Vinaigrette and Olive Tapenade

CHARCUTERIE & CHEESE BOARD — $30
Selection of Cured Meats and Cheeses, Dried Fruit,
Mixed Nuts, Crackers, Gherkins, Honey & Dijon

HOMEMADE DESSERTS — $8

After 8:30 pm Until Bar Closes

Nuts & Olives	$10
Chips & Salsa	$10
Charcuterie & Cheese Board	$30

Menus are subject to change without notice.