



LUNCH

Served 11:00 am – 4:30 pm

STARTERS

SEAFOOD CHOWDER 12

Medley of fresh seafood in a creamy smooth béchamel.

WARM MUSHROOM SALAD 12

Baby Spinach and a medley of sautéed mushrooms served with truffle oil, goat cheese, double smoked bacon and a white balsamic glaze.

CAESAR SALAD 12

Crisp romaine lettuce, oven dried bacon, herb croutons, parmigiana cheese, and in house garlic Caesar dressing. Add 6 oz. chicken breast or shrimp, \$6.

COCONUT SHRIMP 14

Sweet coconut crusted jumbo shrimp. Served with tangy, tamarind dip.

LOBSTER CRAB DIP 16

Snow crab, lobster, avocado, brie triple cream and roasted red pepper served with artisanal flat breads.

SANDWICHES

All sandwiches are served with your choice of french fries, Chef's salad or soup.

THE RAWLEY CLUB 14

Smoked bacon, chicken breast, chipotle mayo, shredded lettuce & tomato. Topped with cheddar cheese & served on a brioche bun.

RAWLEY'S COOKHOUSE BURGER 14

9 oz. hand made & seasoned ground chuck and brisket. Served on a potato & scallion bun, with your choice of toppings. Add cheddar \$2. Add bacon \$3.

STEAK AND BRIE CHEESE WRAP 17

Tortilla wrap stuffed with premium, dry-aged steak, spinach, red pepper, caramelized onion & brie cheese. Drizzled with chipotle mayo.

MAINS

FISH & CHIPS 18

6 oz. halibut filet coated in crispy batter & served atop french fries. Accompanied by coleslaw & our house made tartar sauce.

SEAFOOD CREPE 16

Medley of seafood tossed in a creamy white wine sauce wrapped in a warm crepe.

FUSILLI PASTA 22

Smoked gouda and charred grape tomatoes, tossed in a fresh herb & roasted garlic cream sauce with a hint of truffle oil.

STUFFED PORTOBELLO MUSHROOM 19

Baked Portobello mushroom stuffed with quinoa and grilled vegetables and curried lentil.

TAXES & GRATUITIES ARE IN ADDITION.
AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.