



EXPLORERS

~Soups~

Soup du Jour

Chef's Daily Soup Composition
Created by our Culinary Staff

French Onion Soup

Caramelized Onions in a Rich Beef Broth with Cognac, served with a Melted Gruyère and Homemade Crouton

Maryland Crab Soup

Old Bay Seasoned Tomato and Crab Broth with a Medley of Vegetables and Lump Crab Meat

~Salads~

Brightons' Caesar Salad

Romaine Hearts with a Crisp Focaccia Crouton, White Anchovy, Capers and Shaved Parmigiano-Reggiano

Add Chicken

Add Crab Cake

Seared Tuna Niçoise

New Potatoes, Niçoise Olives, Haricot Vert, Mixed Greens, Boiled Eggs

Chopped Salad

Spinach, Pistachios, Organic Tomato, Goat Cheese, Pears and Olive Oil

Jumbo lump Crab

Roasted Corn, Tomato, Tortilla Strips, and Chili Crème Fraîche

~Executive Lunch~

Monday - Friday

Select a Half Sandwich and a Bowl of Soup du Jour

~Sandwiches~

All sandwiches served with your choice of fries, or chips

“Zeus” Crab Cake

A Broiled Crab Cake Seasoned with Old Bay on a Brioche Roll and Fried Pickle

Maine Lobster Roll

Lobster Salad served in a Hoagie Roll with Homemade Potato Crisps

Roast Beef

Thinly Sliced on a Garlic Toasted Baguette with Rogue River Blue Cheese and a Crispy Onion Ring

Ginger Chicken

Ginger Marinated and Grilled with Caramelized Onions, Sun Dried Tomatoes Tapenade on Ciabatta Bread

Fish Sandwich

Catch of the Day with Haricot Vert, Hard Boiled Eggs, Arugula, Tomato and a Caper Aioli on Rosemary Focaccia

Grilled Black Angus Hamburger

House Seasoned Ground Beef on a Brioche Bun with Cheese of your choice and a Crispy Onion Ring

~Entrées~

Wild Mushroom Omelet

Sautéed Mushrooms and Goat Cheese served on Mesclun Salad with Truffle Honey Dressing

Lamb Skewers

Rosemary and Balsamic Berry Reduction, Rice Pilaf and Fried Onions

Do not miss our tantalizing dessert selection

*Executive Chef
Jonathan Lee*

*Restaurant Chef
Edwin “Zeus” Harmon*