



# Weymouth Lunch



11am – 5pm

## Soups & Salads

**French Onion – 5.5**

**Chef's Feature – 5.5/4**

**House – 6**

Mixed Greens, Grape Tomato, Carrot, Cucumber

**Caesar – 7**

Crisp Romaine, Aged Parmesan, Garlic Croutons,  
House-Made Dressing

**Weymouth Wedge – 8**

Iceberg, Red Onion, Grape Tomato, Egg,  
Applewood Bacon, Crumbled Blue

**Grilled Pear – 8**

Crisp Romaine tossed in House-Made Tangy  
Vinaigrette, Dried Cranberries, Aged Parmesan

**Seared Ahi Tuna\* – 12.5**

Mixed Greens, Egg, Carrot, Grape Tomato, Red  
Onion, Cucumber, House-Made Red Pepper Coulis

## Sharables

**Shrimp Cocktail – 9**

Bloody Mary Cocktail Sauce

**Deviled Eggs – 7**

Chorizo-Onion Jam

**Grilled Flatbreads – 10.5**

Fresh Tomato-Basil Margherita or Roasted Prime  
Cheesesteak

**Add-Ons**

Chicken – 4 | Salmon – 7 | Ahi Tuna – 9

## Luncheon

**Country Club – 11**

Smoked Turkey & Ham, Applewood Bacon, Swiss  
& Cheddar, Lettuce, Tomato, Mayonnaise

**Falafel – 9.5**

Cucumber-Tomato Salad, Spicy Aioli  
Warm Naan Bread

**Weymouth Chicken Wrap – 10.5**

Boursin Cheese, Lettuce, Tomato  
Caramelized Onion

**Weymouth Burger\* – 11**

Custom Blend of Chuck, Rib & Brisket with  
Lettuce, Tomato, Choice of Cheese

**French Dip – 12**

Shaved Prime Rib, Melted Provolone, Grilled  
Hoagie & Au Jus

**Buffalo Chicken – 10.5**

Melted Blue Cheese, Caramelized Onion  
Brioche Bun

**Weymouth Road Tacos – 12**

Street Style, Atlantic Cod, Tangy Citrus Slaw

**Cucumber Tea Bites – 8.5**

Soft Multi-Grain Bread & Fresh Dill Spread

*All luncheons come with a pickle and your choice  
of fries, chips, coleslaw or cottage cheese*

*Substitute onion rings, fresh fruit  
soup or side salad - 1.5*

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*