

**Butterfly To-Go Lunch Menu**  
**Tuesday – Friday 11:30 – 3pm**

**lunch appetizers**

---

<b>Baby Field Greens Salad</b>	<b>9-</b>
Manchego Cheese, Dijon & Thyme Vinaigrette, Roasted Baby Beets, Aged Balsamic Vinegar	
<b>Caramelized Maui Onion Soup</b>	<b>8-</b>
Hobb's Apple Wood Smoked Bacon, Cabot New York Aged Cheddar and Swiss Cheese	
<b>Classic Caesar Salad</b>	<b>10-</b>
Chilled Hearts of Romaine, Parmesan Croutons, Hand Grated Parmesan Cheese	
<b>Add Chicken 5- Add Shrimp 7-</b>	
<b>Garlic Seared Clams and Mussels</b>	<b>12-</b>
Lemongrass and Coconut Curry Broth, Sesame Grilled Bread, Picked Cilantro	
<b>Duck Confit Spring Rolls</b>	<b>9-</b>
Chinese Hot Mustard and Honey Dipping Sauce	
<b>Fire Fried Calamari</b>	<b>12-</b>
Ponzu and Lemon Dressed Cucumbers, Toasted Garlic, Micro Cilantro, Tobasco Remoulade	
<b>House Smoked Salmon and Strawberry Salad Rolls</b>	<b>9-</b>
Spicy Garlic and Ginger "Nuoc Cham" Sauce	
<b>Kalua Pig with Butter Lettuce Cups</b>	<b>12-</b>
Hoisin Barbeque Dipping Sauce, Brunoise Peppers, Toasted Cashews	
<b>½ Dozen Beausoleil Oysters with a Bloody Mary Oyster Shooter</b>	<b>16-</b>
Classic Champagne and Thai Mignonette Sauces	
<b>Wok Seared Shanghai Garlic Noodles</b>	<b>10-</b>
Diced Vegetables, Scallions, Toasted Garlic	
<b>Add Chicken 5- Add Shrimp 7- Add Kalua Pig 5- Add Fried Calamari 5-</b>	

**lunch entrées**

---

<b>Caramelized Shrimp and Green Papaya Salad</b>	<b>14-</b>
Mango, Fried Shallots, Micro Cilantro, Carrot and Siracha Coulis, Nuoc Mam	
<b>Fried Snapper Sandwich</b>	<b>12-</b>
Toasted Sweet French Baguette, Spicy Chili and Garlic Rouille, Pickled Onions and Cucumbers	
<b>Wild Mushroom Dip Sandwich</b>	<b>12-</b>
Toasted Sweet French Baguette, Basil Pesto, Mozzarella Cheese, Vegetarian Soy Au Jus	
<b>House Ground American Kobe Beef Burger</b>	<b>14-</b>
Aged New York Cabot Cheddar, Norm's Special Sauce, Steak Fries	
<b>Grilled Chicken Salad Club</b>	<b>12-</b>
Sliced Avocado with Swiss Cheese, Apple Wood Smoked Bacon, Steak Fries	
<b>Shaking Beef Cobb Salad</b>	<b>12-</b>
Poached Egg, Prosciutto, Maytag Blue Cheese, Apple Wood Smoked Bacon	
<b>Rack of Hoisin Glazed Baby Back Ribs</b>	<b>20-</b>
Pineapple and Cucumber Relish, Toasted Cashews, Steak Fries	
<b>A Duo of Manhattan and New England Clam Chowders</b>	<b>16-</b>
Crab Louis Stuffed Romaine Hearts	
<b>Turmeric Grilled Snapper with Sizzling Onions and Herbs</b>	<b>16-</b>
Cold Rice Noodles, Vietnamese Herbs Salad, "Nuoc Cham" Dipping Sauce	
<b>Sesame Crusted Ahi Tuna</b>	<b>20-</b>
Fried Black Sticky Rice, Roasted Shishito Peppers, Avocado and Smoked Salmon Salad	