

## **Appetizers**

### **Fried Calamari**

Fresh Calamari tossed in seasoned flour and served with our house remulade and marinara sauce

\$8

### **Gazpacho**

Diced spring and root vegetable with roasted plum tomatoes in a garden herb tomato puree. Finished with a dollop of crème fresh

\$4

### **Tuna Carpaccio**

Porcini dusted seared Tuna thinly sliced and served with mixed greens. Finished with a caper, shallot, chive vinaigrette and grilled flat breads

\$9

### **Jumbo Ravioli**

Our homemade raviolis stuffed with mixed wild mushrooms, goat cheese and a basil ricotta mix. Finished with a roasted tomato red pepper puree

\$7

### **Shrimp Cocktail**

Citrus poached jumbo shrimp served in a chilled martini glass with our three olives Vodka cocktail sauce. Finished with raw fries and French gray sea salt

\$10

### **Prosciutto Melon**

Parma ham wrapped melon with bleu cheese and mixed greens tossed in a champagne vinaigrette and finished with a balsamic reduction

\$7

## **Soups**

Cup \$3.50      Bowl \$4.50

**Baked French Onion**  
**New England Clam Chowder**  
**Corn Chowder**

## **Salads**

### **Heirloom Tomato Salad**

Sliced Heirloom tomatoes, buffalo mozzarella cheese and sliced avocado, dressed with extra virgin olive oil and balsamic reduction

\$8

### **Mixed Greens**

Mixed greens tossed with raspberry vinaigrette, toasted almonds, and fresh raspberries topped with Maytag bleu cheese

\$6

### **Classic Caesar**

Crispy romaine hearts tossed in our own Caesar dressing, homemade croutons and freshly grated pecorino cheese. Add chicken for \$3.00

\$5

## **Dinner Entrees**

### **Pork Chop**

Pan seared center cut French pork chop served over Yukon gold mashed potatoes and sautéed spinach. Finished with a roasted garlic shallot tomato compound butter and white truffle oil

\$19

### **Hanger Steak**

Pan seared Hanger steak with pomme fries and sautéed spinach. Served with a Dijon red wine, green peppercorn demi

\$18

### **Striped Bass**

Pan seared Bass over Yukon gold mashed potatoes and white asparagus. Finished with roasted tomatoes and a katamala olive jus

\$22

### **Smoked Chicken**

Chipolte rubbed smoked half chicken, served with a yellow rice and chorizo sausage stuffed poblano pepper and caramelized pepper jack cheese. Finished with our homemade salsa

\$16

### **Aged Strip Steak**

Grilled dry aged premium gold Angus beef served over Yukon gold mashed potatoes and haricot verts with roasted tomatoes. Finished with a natural demi and crispy fried cipollini onions

\$29

### **Seared Scallops**

Pan seared scallops served over a melted leek, shitake mushroom and sun choke puree ravioli. Finished with a light creamy roasted fennel and tomato foam

\$22

### **Baby Back Ribs**

Slow roasted pork ribs grilled with our homemade BBQ sauce and served with raw fries and homemade coleslaw

\$18

### **Grilled Shrimp**

Grilled shrimp served over linguini pasta tossed in a traditional basil pesto cream sauce. Finished with aged pecorino cheese and parmesan crisps

\$14

### **Chicken Parmesan**

Hand pounded, Italian cheese and herb seasoned chicken cutlet pan seared and served over linguini pasta. Finished with our roasted tomato and basil sauce

\$14