



APPETIZERS

GOAT CHEESE STUFFED PORTABELLA*

*Creamy Goat Cheese with roasted corn and pecans stuffed into a Portabella Mushroom.
Served on fresh Arugala and drizzled with a Balsamic reduction 11*

CHARCUTERIE PLATE

The Chef's Daily Selection of savory meats and flavorful cheeses 13

MUSSELS*

Fresh Mussels sauteéd with bacon, tomato and garlic in a sherry butter sauce 12

GRILLED TUNA*

Ahi Tuna Grilled rare and served with grilled pineapple, seaweed salad and Wasabi 14

SOUP

SOUP DU JOUR

Ask your server about today's fresh homemade choice

Cup..... 5

Bowl..... 7

FRENCH ONION

*Delicious Rich Homemade Onion Soup served with garlic croutons
and topped with melted Provolone and Mozzarella cheeses 7*

ENTREÉ SALADS

CLASSIC CAESAR SALAD

*Crisp Romaine lettuce with homemade croutons, grated Parmesan cheese and
tossed in our creamy Caesar dressing 9*

with Grilled Chicken 14

with Shrimp 16

with Salmon 19

MEDITERRANEAN SALAD

*Artisan Greens, Grilled Chicken Breast, mandarin oranges, dried cranberries, onion,
tomatoes and Feta cheese tossed in a sweet vinaigrette 16*

* CAN BE MADE GLUTEN FREE

[Consuming raw or undercooked foods may increase the risk of food borne illness]

ENTREES

All Entrees served with a Garden Salad Caesar Salad can be substituted for an additional 3

HERB CRUSTED SCALLOPS*

Pan Seared Sea Scallops encrusted with fresh herbs and served over sausage fried rice with pickled ginger on fresh spinach 35

APRICOT BARBECUED SALMON*

Pan Seared Salmon finished with an Apricot Barbeque Sauce served over wild rice with the vegetable du jour and topped with vanilla toasted almonds 28

SHRIMP SCAMPI*

Large Shrimp tossed with garlic, white wine, parsley and fresh lemon juice and served on a bed of linguini 20

CITRUS BAKED HADDOCK*

Haddock Filet baked with fresh citrus and served with wild rice and the vegetable du jour 19

NEW YORK STRIP*

12oz. New York Strip Steak topped with a delectable lobster bacon butter and served with Yukon Gold mashed potatoes and the vegetable du jour 32

FILET MIGNON*

Beef Tenderloin topped with a crab and Bleu cheese demi-glacé served with Yukon Gold mashed potatoes and grilled asparagus 35

CHICKEN MARSALA*

Sauteéd Chicken Breast with mushrooms in a Marsala wine sauce and served with Yukon Gold mashed potatoes and the vegetable du jour 20

CHICKEN PARMIGIANA

Fresh Breaded Chicken Breast topped with our own marinara sauce and melted Mozzarella and Parmesan cheeses and served on linguini 18

PESTO PASTA*

Roasted Red Peppers, bacon, onions, arugula and cherry tomatoes simmered in our house made Basil Pesto sauce and served over linguini. Topped with crumbled Bleu Cheese 15

Vegetarian Style 14 with Shrimp 21 with Chicken 19 with Sausage 19 with Salmon 21

STUFFED ACORN SQUASH*

Roasted Acorn Squash stuffed with sweet Italian sausage, onions, kale, roasted peppers, Parmesan cheese, fried onion rings and drizzled with a Balsamic reduction 17

VEGETARIAN STUFFED ACORN SQUASH*

Same Great Flavors but substituting Portabella Mushroom for sweet Italian Sausage 15

We Reserve the Right to Add an 18% Gratuity to Parties of Six or More.