

Starters

CREATIVE SOUP OF THE DAY
HALF 4 FULL 7

CRISPY FRIED CALAMARI WITH ANCHO CHILI AIOLI
AND MARINARA DIPPING SAUCES 11

ROASTED BEETS WITH GOAT CHEESE FRITTER,
TOASTED WALNUTS, CITRUS VINAIGRETTE 10

LITTLENECK CLAMS STEAMED WITH SHALLOTS,
WHITE WINE AND HERBS 11

GRILLED SKEWERED JUMBO SHRIMP
TROPICAL FRUIT SALSA, ANCHO CHILI AIOLI 11

PEI MUSSELS STEAMED IN TOMATO
AND RED CHILI PESTO BROTH 11

GRILLED CHICKEN SATAY MARINATED IN THAI SWEET
CHILI SAUCE, SERVED WITH PEANUT SAUCE 8

GRILLED ASPARAGUS WITH CRISPY SHIITAKE
MUSHROOMS, BALSAMIC DRIZZLE 9

Salads

PANZANELLA SALAD WITH FETA CHEESE
BALSAMIC - CAPER VINAIGRETTE 9

SPINACH, BELGIAN ENDIVE AND GORGONZOLA SALAD
CRISP BACON, APPLE, TOASTED WALNUTS,
WALNUT VINAIGRETTE 9

MIXED FIELD GREENS WITH HERB VINAIGRETTE 7

CLASSIC CAESAR
HOUSE MADE DRESSING, GRANA PADANO SHAVINGS 8
WITH GRILLED CHICKEN ADD 8
WITH GRILLED SHRIMP ADD 10

ICEBERG WEDGE WITH CREAMY BLUE CHEESE
CRISP BACON, RED ONION, TOMATO, CUCUMBER 8

Small Plates

BEEF SIRLOIN CARPACCIO WITH BABY ARUGULA
HORSERADISH CREAM, GRANA PADANO SHAVINGS 10

GRILLED LOLLIPOP LAMB CHOPS
OLIVE TAPANADE, SWEET PEPPER COULIS 10

HOMEMADE SWEET SAUSAGE AND BROCCOLI RABE
SAUTEED WITH TUSCAN BEANS 9

SKILLET SEARED CRAB CAKE WITH WHOLE GRAIN
MUSTARD SAUCE AND CABBAGE SALAD 12

HUMMUS AND PITA CHIPS
ROASTED RED PEPPER COULIS 8
(EXTRA CHIPS 2)

EGGPLANT ROLLATINI
GOAT CHEESE AND BASIL PESTO STUFFING
FRESH MOZZARELLA, CREAM TOMATO SAUCE 10

BABY BACK RIBS GLAZED WITH RUM AND GINGER
HOUSE SLAW, CRISPY ONIONS 10

BAKED THREE CHEESE MACARONI
GRUYERE, SHARP CHEDDAR, JACK 9

MARINATED OLIVES
PEPPERONCINI, CITRUS ZEST, AND HERBS 7

NEW ZEALAND GREEN SHELL MUSSELS CASINO
GARLIC PARSLEY BUTTER, CIABATTA TOAST 11

YELLOWFIN TUNA TATAKI, BELGIAN ENDIVE SALAD,
LEMON-GINGER VINAIGRETTE, SESAME TILES 11

PORK POTSTICKERS
GARLIC AND GINGER DIPPING SAUCE 10