

Starters

CREATIVE SOUP OF THE DAY
half 4~ full 7~

CRISPY FRIED CALAMARI
*tossed with pepperoncini, ancho chili aioli
and marinara dipping sauces 10~*

ROASTED BEETS WITH CRISP GOAT CHEESE FRITTER
on mesclun, toasted walnuts, truffle vinaigrette 9~

GRILLED CHICKEN SATAY
*marinated in Thai sweet chili sauce, served
with peanut sauce 8~*

GRILLED ASPARAGUS AND
CRISPY SHIITAKE MUSHROOMS
grana padano shavings, balsamic drizzle 9~

GRILLED SKEWERED SHRIMP
tropical fruit salsa, ancho chili aioli, yucca chips 10.95~

PRINCE EDWARD ISLAND MUSSELS
*steamed in a tomato and red chile pesto broth 11~
add linguine for 5~*

STEAMED LITTLENECK CLAMS
*shallots, white wine, herbs, garlic toast 11~
add linguine for 5~*

OYSTERS ON THE HALF SHELL
bourbon cocktail sauce, and champagne mignonnette (mkt)

Salads

BOSTON BIBB AND RADICCHIO SALAD
grated gruyere and Dijon vinaigrette 8~

SPINACH AND BELGIAN ENDIVE SALAD
*gorgonzola cheese, crispy bacon, apple,
toasted walnuts, walnut vinaigrette 9~*

MIXED FIELD GREENS
red onion, tomato, cucumber, vinaigrette dressing 7~

CLASSIC CAESAR
*house made dressing, Grana Padano shavings 8~
add grilled chicken for 6~*

Small Plates

LOBSTER POT PIE
puff pastry crust 8~

BAKED THREE CHEESE MACARONI
gruyere, cheddar, jack 6~

SAUTEED SHRIMP AND CHORIZO
onions and sweet peppers, garlic toast 9~

BABY RACK RIBS
glazed with rum and ginger, cole slaw 7~

GRILLED LOLLIPOP LAMB CHOPS
olive tapanade, sweet pepper coulis 9~

MARINATED OLIVES
pepperoncini, citrus zest, herbs 6~

BLACK ANGUS BEEF CARPACCIO
*beef tenderloin, horseradish cream,
baby arugula 8~*

HOMEMADE SWEET SAUSAGE AND BROCCOLI RABE
stewed with Tuscan bean ragu 7~

GOAT CHEESE AND WILD MUSHROOM VOL AU VENT
savory puff pastry, arugula pesto 9~

SEARED YELLOWFIN TUNA ON SESAME CRACKERS
WITH WASABI CREAM
chopped scallions, cilantro, chili strips 9~

BAKED SEA SCALLOP CASINO
crispy bacon, truffled bread crumbs, herbs 8~

HUMMUS AND PITA CHIPS
roasted red pepper coulis 6~