



Starters

Charcuterie Platter \$23.99

Prosciutto di Parma, Mortadella with Pistachio, Schiacciata Picante, Aged Vermont Cheddar, Great Hills Blue, Double Cream Brie, Marcona Almonds, Raisins, Honey, Membrillo, Baguette

Sautéed Prince Edward Island Mussels \$15.99

Roasted Garlic, White Wine, Leek and Tomato Broth, Crushed Red Pepper, Soft Herbs

Chilled Shrimp Cocktail \$15.99

Horseradish Cocktail Sauce, Lemon

Sautéed Garlic Shrimp \$15.99

Olive Oil, Garlic, White Wine, Red Pepper Flakes, Garlic Butter, Garlic Toast

Freshly Shucked Oysters \$16.99(6) \$30.00(dozen)

Horseradish Cocktail Sauce, Sherry Wine Mignonette

Crispy Flatbread - \$12.99

- Fig Spread, Garlic Oil, Prosciutto, Dried Figs and Blue Cheese Cheddar Blend
- Grilled Chicken and Spinach Cream with Caramelized Onion and Four Cheese Blend

Grilled Octopus "Niçoise" - \$18.99

Golden Potato, Pickled Sea Beans, Tomatoes, Olives, Fine Herb Aioli, Smoked Paprika Oil Vinaigrette, Grilled Bread

Crispy Pork Belly - \$14.99

Blood Orange Bourbon BBQ, White Hominy, Sour Mash Peaches, Fried Garlic, Green Onions

Fried Chicken Lollipops - \$14.99

Sweet and Spicy Chili, Ginger, Sesame Glaze, Fried Bean Thread, Scallions and Fried Garlic

Sizzling Escargots - \$10.99

The Finest Helix Snails in a White Wine Garlic Butter with Spinach and Asiago Cheese, Grilled Bread

Mediterranean Fried Calamari - \$14.99

Caper Berries, Roasted Red Pepper, Garlic, Olives, Pepperoncini, White Balsamic Sriracha Sauce

Salads

Classic Caesar - \$12.99

Baked Asiago Crisp, Creamy Roasted Garlic Dressing, Herb Croutons, Parmesan Flakes

Roasted Golden Beet "Carpaccio" - \$9.99

Thin Sliced Roasted Beets, Arugula, Crumbled Goat Cheese, Candied Walnuts, Citrus Vinaigrette, Silan Drizzle


Assorted Baby Lettuce - \$8.99

Cucumber Turban, Julienned Vegetables, Grape Tomatoes, Creamy Fig Balsamic Vinaigrette

ADD TO ABOVE

Grilled Sliced Chicken \$6.99, Za'atar Crusted Salmon \$8.99, Prime Sirloin Tips \$12.99

Soups

Lobster and Corn Chowder, Thyme Oil, Honey Corn Bread Croutons  \$8.99/\$13.99

French Onion Soup, Gruyere and Cheddar Blend, Rustic Crouton  \$8.99



Entrées

Authentic Lasagna Bolognese - \$23.99

Fresh Spinach Pasta Layered with a Rich Ragout of Beef. Fresh Mozzarella, Shredded Mozzarella, Parmesan and Pecorino Cheeses with Bechamel and Marinara Sauce

Breast of Chicken “Milanese” - \$19.99

Very Thinly Pounded Chicken Breast, Breaded and Fried, Arugula Parmesan Balsamic Salad, Orecchiette Pasta Primavera

Spaghetti Squash Carbonara - \$22.99

Spaghetti Squash, Peas, Smoked Tempeh, Beyond Meat Sausage, Red Sauce, Vegan Cheese

Crispy Breast of Duckling - \$27.99

Faro Succotash, English Pea Puree, Cherry Demi-Glace, Pickled Apple

Grilled Swordfish Steak Agrodolce - \$28.99

Sweet and Sour Peppers and Onions, Lemon Thyme Spinach Basmati Rice

Pan Seared Sea Scallops - \$29.99

Mushroom Tortellini Gigante, Shiitake Mushrooms, Snap Peas in a Mushroom Cream Sauce

Braised Pork “Osso Bucco” \$24.99

Braised Pork Shank Served atop Sweet Potato Mash & finished with a rich Demi-Glace

Portuguese Seafood Stew- \$28.99

Tomato and Chorizo Broth with Onions, Peppers. Potatoes and Assorted Olives with a Daily Assortment of Seafood, Garlic Toast

Za’atar Spiced Filet of Salmon - \$28.99

Spinach Basmati Rice, Tzatziki sauce, Creamy Tahini, Today's Vegetable

Paella Valencia for 2 - \$46.99

Saffron Rice with Capers, Roasted Red Peppers, Diced Tomatoes and Peas, Sea Scallops, Gulf Shrimp, Chorizo Sausage, Chicken, Mussels, Littleneck Clams and Escargot

Orecchiette and Broccoli Rabe - \$19.99

Garlic, Virgin Olive Oil, Lemon Juice, Whole Butter, Crushed Red Pepper, Parmesan and Romano

Ricotta Gnochetini - \$19.99

Sautéed Tomato, Baby Spinach, Caramelized Sweet Onion, Green Peas and Rabe, Pesto Cream Sauce

Pasta Additions

Our Own Mildly Hot Sausage \$21.99

Sautéed Chicken \$21.99

Plump Shrimp \$24.99

Choose 2- \$25.99 Choose 3- \$26.99

From the Char Grill

USDA Prime New York Sirloin 14 ounce - \$38.99

Served with Roasted Garlic Mashed Potatoes and Haricot Verte with Fried Garlic and Shallots
Choice of Roasted Shallot Demi-glace, Au Poivre, Bearnaise Sauces

Center Cut Filet Mignon, 8 ounce - \$39.99

Served with Roasted Garlic Mashed Potatoes and Haricot Verte with Fried Garlic and Shallots
Choice of Roasted Shallot Demi-glace, Au Poivre, Bearnaise Sauces

USDA Prime Sirloin Tips \$23.99

16oz Prime Sirloin Tips. Served with Roasted Garlic Mashed Potatoes and Haricot Verte with Fried Garlic and Shallots

Choice of Roasted Shallot Demi-glace, Au Poivre, Bearnaise Sauces

Half Pound Wagyu Burger, \$15.99

Brioche Bun, Sharp Cheddar, Slab Bacon, Lettuce, Tomato and Onion. Served with Shoe String Fries



Gluten Free



Can be Modified Gluten