

SMALL PLATES

French Onion Soup	7	Jumbo Shrimp Cocktail	14
Lobster Bisque	7	Day Boat Scallops	13
Corn & Black Bean Chowder	6	roasted tomato, artichoke, bacon, asparagus hash, roasted tomato coulis	
Mesclun Salad	7	Pan-Seared Crab Cakes	13
grape tomatoes, edamame, cucumbers, pepitas, frizzled onions, lemon-herb vinaigrette		field green, chipotle remoulade	
Wedge	9	Pear & Gorgonzola Flat Bread	10
iceberg wedge, grape tomatoes and red onions, chunky blue cheese dressing		Asian Chicken	14
Caesar Salad	9	shiitake mushrooms, soba noodles, edamame, bell peppers, cucumbers, toasted macadamia nuts, miso dressed greens	
cherry tomatoes, herb croutons and pecorino romano cheese over romaine (with chicken 13 salmon 16 shrimp 17)		Warm Brie & Strawberries	13
Grilled Chicken & Baby Spinach	14	glazed pecans, field greens, pomegranate vinaigrette	
red apples, dried cranberries, spiced pecans, grapes, blue cheese, champagne vinaigrette		Cheese Plate (for two)	15
		English Claret Red Cheddar, Spanish Manchego, Dorset Drum Farmhouse Cheddar, Murcia al Vino "Drunken Goat"	

PASTA & PIZZAS

Pappardelle			20
baby shrimp, calamari, bell peppers, toasted garlic, romano cheese, olive oil, basil chiffonade			
Penne			18
prosciutto, pancetta, baby peas, caramelized onions, parmesan cream sauce			
Black Truffle Pasta Purse			18
tomato concasse, basil, toasted garlic			
Capellini			16
asparagus tips, broccolini, woodland mushrooms, tomato basil sauce			
Beef & Veal Tortellacci			19
wild mushrooms, port wine demi-glaze			
Grilled Chicken & Baby Spinach Pizza			14
mozzarella, roma tomatoes, basil			
Margherita Pizza			13
plum tomatoes, basil			
Sweet Sausage & Mushroom Pizza			14
roasted tomatoes, garlic			
Rustic Pizza			14
artichokes, roasted tomatoes, kalamata olives, caramelized onions, rustic crust			

ENTRÉES

Pan-Seared Wild American Scallops	23
wilted spinach, brown butter, saffron risotto	
Mediterranean Sea Bass	24
roasted tomato and white bean compote, cracked black pepper fettuccini	
Crab-Crusted Red Snapper	23
potato gnocchi, parisian carrots, porcini cream sauce	
Grilled Salmon Fine Herbs	22
grilled asparagus, saffron risotto, maitre d' hotel butter	
Grilled Tuna Steak	23
roasted jalapeno cilantro lime butter, sugar snap peas, red grain pilaf	
Chilean Sea Bass	24
lobster ravioli, grilled asparagus, vanilla bean reduction	
Apple & Apricot Stuffed Chicken	19
sweet potato fries, haricot vert	
Rosemary Chicken	19
red grain pilaf, parisian carrots	
Roast Duckling	25
sweet potato fries, sugar snap peas, bing cherry sauce	
Australian Double Rib Lamb Chops	30
red grain pilaf, baby broccoli, black currant sauce	
Steak Frites	21
skirt steak, potato wedges, sautéed spinach	
Center-Cut Filet Mignon	31
grilled asparagus, fingerling potatoes, peppercorn brandy sauce	
 Certified Angus Beef T-Bone Steak	32
baked potato, sautéed spinach	
 Certified Angus Beef New York Strip	30
baby broccoli, mashed potatoes	
Petite Filet Mignon & Jumbo Shrimp Scampi	32
haricot vert, wild mushroom risotto	

SIDE DISHES

Grilled Asparagus	6	Green Beans & Julienne Carrots	6
Lobster-Mashed Potatoes	7	Mushroom Medley Sauté	6
Red Grain Pilaf	6	Baked Potato	6
Sweet Potato Fries	7	Wild Mushroom Risotto	7