

Appetizers

Bacon Wrapped Scallop	9
Pan Seared with a Maple Mustard sauce over Arugula.	
Gorgonzola Fondue	7
Gorgonzola Cream Sauce served with an Herbed Focaccia.	
Antipasto	11
Prosciutto, Sopresata, Parmesan, Sharp Provolone, Roasted Bell Pepper, Olive, Roasted Tomato, over a bed of Spring Baby Green drizzled with Olive Oil, Balsamic, Cracked Pepper, Celtic Sea Salt.	
Grilled Shrimp Bruschetta	7
Grilled Shrimp, Bell Pepper, served with Croustini.	
Crab Cake	9
Sautéed Crab Cake with Seaweed Salad, Serracha Aioli	
Duck Spring Roll	9
Duck Confit, Nappa Cabbage, Mango wrapped in Wonton served with Sweet Thai Chili sauce.	

All Entrées include a basket of Artisan Bread with Butter and the Spread of the night, and a choice of Soup or Salad.

Soup- Two offerings a night to choose from.

Salad- Four to choose from with fresh Dressings.

House- Iceberg, Cucumber, Tomato, Radish, Carrot.

Caesar- Romaine, Crouton, Parmesan.

Spring- Spring Mix, Tomato, Snap Pea, Scallion, Blueberry

Nightly Feature

Entree

Pasta

- Seafood Escapade** 25
Scallop, Shrimp, Crab, Lobster with a creamy Dill Sauce over Linguine.
- Prosciutto Parmesan** 23
Prosciutto, Artichoke, Scallion, Tomato, Roasted Red Pepper in a Parmesan Cream Sauce over Penne.
- Sautéed Sea Scallop** 23
Basil, Shallot, Pink Peppercorn in a Garlic and White Wine Sauce over Linguine.

Chicken

- Roasted Chicken Breast** 21
Wild Mushroom and Rosemary Jus, Red Potato Mash.
- Stuffed Chicken Breast** 25
Spinach, Pecan, Gorgonzola wrapped in Bacon, Sweet Potato Mash.

Pork

- Roasted Herbed Tenderloin** 21
Wrapped in Bacon, Sweet Potato Mash.
- Grilled Frenched Chop** 25
With a Lingonberry Jus, Au Gratin Potato.

Veal

- Saltimbocca** 23
Prosciutto, Sage, Veal Demi Glace, Russet Potato Cake.

Beef

NY Strip Steak Frites	23
12 oz. Black Angus Strip Loin, Russet Fries, Garlic Mayo.	
NY Strip Steak Au Poivre	25
12 oz. Black Angus Strip Loin, Mélange Peppercorn encrusted, Brandy Demi Glace, Au Gratin Potato.	
Filet Mignon	27
6oz. Black Angus Tenderloin, with Wild Mushroom Cognac Cream Sauce, Red Potato Mash.	
Filet Mignon	27
6oz Black Angus Tenderloin, with Gorgonzola Demi Glace, Russet Potato Cake.	
Surf and Turf	37
6oz Black Angus Tenderloin Au Poive and Prosciutto and Basil wrapped 6oz Shrimp, Red Potato Mash.	

Seafood

Fish And Chips	15
Beer Battered Haddock, Coleslaw, Russet Fries.	
Salmon	23
Tomato, Shallot, Caper Relish, Parmesan Risotto	
Grilled Yellow Fin Tuna	25
Mango Cucumber Salsa, Wasabi Potato Croquette.	
Broiled Chilean Sea Bass	27
Miso Wasabi Butter, Russet Potato Cake.	
Nightly Seafood Platter Feature	Market Price