



APPETIZERS

- Tomato soup cup 4 bowl 6
Sweet onion bisque, sour cream, bacon cup 4 bowl 6
Soup of the day cup 4 bowl 6
Crispy coconut shrimp with sweet & spicy apricot chili dipping sauce 12
Steamed drunken clams with beer, bacon, dijon mustard, jalapeno chilies, toast points 12
House made potato chips and caramelized onion dip 7
Fried calamari with spicy oven dried tomato sauce 12
 add hot cherry peppers & bleu cheese 3
Flatbread of the day \$ Varies
Risotto arancini of the day \$ Varies
Crispy fried egg rolls of the day \$ Varies

SALADS

- MIXED GREENS – peppered bacon, fresh plums, candied walnuts, bleu cheese , sherry cherry vinaigrette 9
HOUSE ROMAINE – grape tomatoes, carrots, red onion, cucumber, parmesan, balsamic vinaigrette 7
BABY ICEBERG WEDGE – tomato wedges, pickled red onion, bacon, bleu cheese, bleu cheese dressing, tomato aioli 9
CHOPPED COBB- avocado, bacon, hard-boiled egg, red onion, grape tomatoes, cucumber, croutons, cheddar, carrots, red wine vinaigrette 12
CAESAR- halved romaine heart, garlic croutons, parmesan, creamy Caesar dressing 9
SPINACH- warm mushroom and bacon balsamic vinaigrette, soft boiled egg, avocado, fresh mozzarella, charred scallions, sunflower seeds 10
KALE - mixed berries, toasted almonds, pomegranate seeds, honey whipped goat cheese, berry vinaigrette 10

ADD SHRIMP 8 ADD CHICKEN 7

PASTA

- TORTELLINI- Bolognese sauce, cream, herbed ricotta 19
BAKED RIGATONI – meatballs, sausage, mozzarella, tomato vodka cream sauce 18
CAVATELLI – sausage, garlic, broccoli, parmesan, red pepper flakes 19
FRA DIAVLO – clams, shrimp, scallops, spicy tomato marinara sauce, fettucine 26
RIGATONI– chicken, bacon, spinach, mushroom, shallot, red pepper cream sauce 18
SHORT RIB RAGU– peppercorn ricotta, fried cherry peppers, fettucine 23
SCAMPI – shrimp, grape tomatoes, spinach, lemon, peppercorn, garlic butter, angel hair 22
ANGEL HAIR- chicken, charred grape tomatoes, fresh mozzarella, torn basil leaves, basil pesto 18

ADD SHRIMP 8 ADD CHICKEN 6 ADD MEATBALLS 5



ENTREES

GRILLED SALMON

turmeric and lentil farro,
spinach, orange, pomegranate salad
citrus reduction 25

SESAME CRUSTED SEARED TUNA

wasabi mashed potatoes, peppered green beans,
sweet Thai chili sauce, avocado crema 25

SAUTEED COD

crispy potato croquette, grilled scallions,
buttered green beans, tomato aioli 24

SEARED SCALLOPS

kale slaw, parmesan risotto,
balsamic pomegranate drizzle 27

CHICKEN MILANESE

spinach mashed potatoes, honey glazed carrots
lemon white wine sauce 23

GRILLED PORK FLATIRON *

crisped fingerling potatoes, honey glazed carrots
balsamic roasted plums, port & blueberry gastrique 25

GRILLED NY STRIP

scalloped potatoes, garlic broccoli
red wine demi-glace 32

BRAISED SHORT RIBS

cheddar polenta, honey glazed carrots,
spicy pepper drizzle 30

ROASTED HALF "BRICK" CHICKEN *

lemon thyme jus, buttered fingerling potatoes,
garlic broccoli 27

GRILLED RIB EYE

bourbon peppercorn mushrooms,
caramelized onion mashed potatoes, green beans 30

BUTTERMILK FRIED HALF CHICKEN *

lime, cayenne, scallion creamed corn, mashed potatoes,
jalapeno cheddar cornbread, honey butter 27

SIDE DISHES

Turmeric and lentil farro 6

Mashed potatoes 4
Loaded 6

Spinach with garlic and olive oil 4

Pasta marinara 6

Parmesan risotto 6

Buttered fingerling potatoes 6

Scalloped potatoes 6

Garlic broccoli 4

Meatballs with marinara 6

Lime, cayenne, scallion creamed corn 5

HEAD CHEF SHANNON TUTTLE

PLEASE ALLOW AT LEAST 25 MINUTES FOR COOKING

THOROUGHLY COOKING MEATS, POULTRY, SHELLFISH, AND EGGS

REDUCES THE RISK OF FOODBORNE ILLNESS

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

\$5 PLATE CHARGE ADDED TO SPLIT ENTREES