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wine



beer



cocktails



DINNER



APPETIZERS & SHARING PLATES

LOBSTER BISQUE lobster, heavy cream, sherry	5.5 8	CREAMY MAC & CHEESE three cheese blend, parmesan crust + short rib 2.5 + lobster 4.5	14.5
ONION SOUP roasted garlic, gruyere	7	MARKET PLATTER prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives, roasted peppers & artichokes	19
SEASONAL BUTTERNUT SQUASH cinnamon dusting	5.5 7.5	MEDITERRANEAN PLATE chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	16.5
BLISTERED SHISHITO PEPPERS soy & lime glazed, dried seaweed flakes, sesame seeds	12.5	SHORT RIB CHEESE FRIES fried potato wheels, cheddar, thin cut short rib	13.5
FRESH BUFFALO MOZZARELLA roma tomato, basil, balsamic drizzle add prosciutto di parma 5.5	14.5	MEATBALLS & WHIPPED RICOTTA house blend of beef, veal & pork, sweet marinara sauce, toasted sourdough bread	15
BANG-BANG TEMPURA SHRIMP lightly battered, sweet-chili dipping sauce	15.5	PROSCIUTTO WRAPPED SCALLOPS pan seared diver scallops, cherry tomato & asparagus cous cous	18.5
PAN-ROASTED BOURBON MUSSELS PEI mussels, bourbon infused spicy creamy bacon broth	16.5	CACIO, PEPE & FRIED ZUCCHINI spaghetti pasta, classic peppercorn butter broth, pan roasted prosciutto	15
TOASTED SESAME BRUSSELS SPROUTS flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	13	STEAMED EDAMAME sea salt, tajin chili lime seasoning	11
		WASABI FILET porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	21

CREATIVE SUSHI ROLLS

RUSSIAN ROULETTE crunchy spicy tuna, avocado, cucumber, mango glaze, spicy mayo,	16	TUNA AMAZING ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	16
SNOW WHITE crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno, topeko	16	PHILLY smoked salmon, cream cheese, avocado	15
EL NIÑO crunchy spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	17	WHITE TIGER spicy tuna, cucumber, topped with diver scallop, mustard sauce, topeko, jalapeno	16.50
NEW WORLD spicy crab stick, avocado & cucumber topped with ahi tuna, tobiko, sweet soy glaze & mango sauce	16	NEW ENGLAND shrimp tempura & avocado, topped with spicy crab	16.50
SUNFLOWER crunchy spicy tuna wrapped with salmon, ahi tuna & eel	17	GODFATHER ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma, horseradish cream drizzle	16.50
MANGO eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze, masago	16	RAINBOW crab stick, avocado & cucumber topped with ahi tuna and salmon	16.50
OLIVE TREE crunchy spicy tuna, ahi tuna, salmon, avocado, tobiko, wrapped in cucumber, spicy mayo & eel sauce	17	SPICY TUNA ahi tuna, masago, spicy aioli	15.50
CALIFORNIA crab stick, avocado, cucumber	14.50	DYNAMITE salmon, crab stick, cream cheese, avocado, tempura style, eel sauce, spicy aioli & masago	16.50
CRISPY TEMPURA salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	16.50		

SUSHI (2PC) / SASHIMI (3PC)

TUNA	10/12
SALMON	9/11
SMOKED SALMON	9/11
ESCOLAR "WHITE TUNA"	9/11

SIDES

STICKY RICE	5.5
SEAWEED SALAD	6
KANI SALAD crab stick, seaweed, cucumber, spicy aioli	7.5

CRUDO & RAW BAR

TUNA TARTARE ahi tuna, spicy mayo, sesame wafers	16
ASIAN POKE BOWL ahi tuna or salmon, sticky rice, sliced avocado, cucumber, carrots, spicy aioli drizzle, sesame seeds	18
CARPACCIO ahi tuna or salmon, arugula, capers, horseradish cream, grana padana	18
SEARED AHI TUNA sliced ahi tuna, served raw, asian cucumber salad	19

OYSTERS

EAST COAST (3 EACH) ask for daily selection
WEST COAST (3.50 EACH)

LITTLE NECK CLAMS long island, priced per clam	1.50 (EA)
SHRIMP COCKTAIL colossal shrimp (5), cocktail & lemon dill sauce	19

DINNER

SALADS

ADD TO YOUR SALAD:

chicken 5, salmon 6, tuna 8, jumbo shrimp 9

TERRA NOVA butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette	14
CAESAR romaine hearts, grana padano, sliced hard cooked eggs, croutons, creamy lemon garlic dressing	14
KALE & CHICKPEA dried cranberries, onions, sliced red peppers, feta cheese, lemon parmesan vinaigrette	15
GREEK romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita	15
CRAB CAKE butter & romaine lettuce, diced tomatoes, avocado, cucumber, sliced red onion, fresh mint lime vinaigrette	24
FILET TIPS & GORGONZOLA tender pieces of filet mignon, romaine lettuce, cherry tomatoes, red onion, bleu cheese crumbles, crispy bacon, fresh herb vinaigrette	24

FLATBREADS

SMOKED SALMON horseradish cream, capers, scallions	15
CAPRESE diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle	15
GARLIC BASIL CHICKEN caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle	15
WILD MUSHROOM sautéed mushrooms, fontina cheese, fresh arugula leaves, truffle aioli	15
PROSCIUTTO & WHIPPED RICOTTA prosciutto di parma, hand whipped ricotta, arugula, pesto & chili oil drizzle	15

GRILLED SEAFOOD

with house salad, basmati rice & sauteed broccolini

"BIG EYE" TUNA	31
ATLANTIC SALMON	26
COSTA RICAN TILAPIA	25
DIVER SCALLOPS	32

SAUCES

LEMON BEURRE	HERB PESTO
WASABI AIOLI	MANGO SALSA
ASIAN GINGER	SWEET CHILI

PASTA

with house salad

SEAFOOD FAZZOLETTI "hankerchief" pasta filled scallops, shrimp, lump crab & fresh cheeses, lobster brandy cream sauce	23.5
GORGONZOLA GNOCCHI potato pasta dumplings, wilted spinach leaves, gorgonzola parmesan cream sauce, toasted pumpkin seeds & bread crumb garnish	22.5
TUSCAN STEW braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	25
LIMONCELLO LOBSTER RAVIOLI lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves	27.5
SHRIMP RAPINI blackened jumbo shrimp, fresh broccoli rabe, cherry tomatoes, fettuccine pasta, roasted garlic pinot gris sauce	28
SPAGHETTI & CRAB semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	32
FISHERMANS WHARF PENNE rock shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, penne pasta, blush sauce	25

FEATURES

CRAB STUFFED TILAPIA OR SALMON lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini	30.5
SESAME CRUSTED AHI TUNA seared "big eye" ahi tuna, asparagus risotto, lump crab garnish	36.5
PAN SEARED DIVER SCALLOPS crab, leek & potato hash, roasted asparagus spears	36

ENTREES

with house salad

SONOMA SKEWERS jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, anchor steam barbeque glaze, white rice	29.5
CHICKEN TERRA NOVA pan fried, parmesan crusted, oven dried tomatoes, fresh mozzarella, tagliolini marinara	23.5
BUTTERNUT SQUASH RISOTTO creamy arborio rice, butternut squash puree, crispy prosciutto, roasted asparagus spears	25
CRAB CAKES broiled, roasted potatoes, green onion remoulade, sautéed broccolini	34
SHRIMP & SCALLOP RISOTTO rock shrimp, bay scallops, chopped broccoli & mascarpone cheese	27
MONTEREY SEAFOOD CIOPPINO bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	38
BRAISED SHORT RIBS boneless, slow braised, tomato & wild mushroom risotto	26.5
VEAL CHOP "YOUR WAY" 14oz. bone in, pounded paper thin, panko bread crumb crusted, tagliolini pasta, served parmigiana style or with arugula salad & shaved grana padana	39
FIRE ROASTED FILET MIGNON 8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction + jumbo lump crab meat 12	43
CAJUN JAMBALAYA sautéed jumbo shrimp, sausage, chorizo & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	29.5

SIDES

GRILLED ASPARAGUS	6
GARLIC MASHED POTATOES	6
ROASTED POTATOES	6
SAUTÉED WILD MUSHROOMS	6
SAUTÉED BABY SPINACH	6

PRE-FIX DINNER MENU

AVAILABLE MONDAY-FRIDAY /// 4PM-6PM
soft beverage | soup or salad | entrée | dessert & coffee

SOUPS & SALADS

TERRA NOVA SALAD
CLASSIC CAESAR
LOBSTER BISQUE
SIGNATURE SOUP

ENTREES

BLACKENED TILAPIA over vegetable risotto	26.5
RICOTTA RAVIOLI ricotta filled ravioli, vodka tomato cream sauce, rock shrimp & spinach leaves	26.5
PETITE 6oz. FILET MIGNON wild mushroom marsala sauce, roasted garlic mashed	29.5
CHICKEN VERDE pan fried cutlet topped with spring mix, diced tomato, fresh mozzarella, red onions, balsamic drizzle, side tagliolini garlic & oil	27

DESSERTS

CHOCOLATE MOUSSE
VANILLA BEAN ICE CREAM
FRESH STRAWBERRIES