

Appetizers

Artichoke Spinach Dip

A blend of four cheeses, artichokes, roasted garlic, spinach and served with crispy bread. 10.95

Crab Cake

Jumbo lump crabmeat with green onion, bell pepper, celery and a hint of curry served with citrus aioli. 14.95

Bostonian Shrimp

"A house favorite" Jumbo shrimp wrapped in bacon and served with maple Dijon horseradish dipping sauce. 12.95

Enchilada Stuffed Poblano

Spicy pulled chicken and vegetable filled poblano pepper topped with melted cheese and enchilada sauce. 10.95

Lobster Betty

Butter poached lobster tail served over braised greens finished with a shallot sherry cream sauce. 16.95

Salads

Caesar Salad *

Hearts of romaine lettuce tossed in our own caesar dressing with flat bread croutons and shaved parmesan cheese. 9.95

House Salad *

Fresh baby greens mixed with red leaf lettuce and arugula served with tomatoes, radishes and cucumber served with your choice of house dressing. 7.95

Chopped Salad *

Chopped baby iceberg, Belgian endive, radicchio, red onion, tomato, candied espresso walnut, dried cranberries, avocado and tossed in garlic sesame vinaigrette. 9.95

- Make any of the above salads a dinner by adding a roasted natural airline chicken breast, grilled chicken, grilled shrimp, grilled or blackened salmon. 19.95

Entrées

Pecan Pork Chop

Boneless fourteen ounce pork chop encrusted in pecans, pan roasted and finished with a tart cherry demi glace. 26.95

Filet Mignon

Grilled 8 ounce filet mignon topped with sautéed onions and balsamic drizzel. 29.95

Chicken and Mushroom Rigatoni

Pan seared chicken breast, cipollini onions, medley of mushrooms and spinach tossed with mezzi rigatoni in a marsala wine sauce with a touch of cream. Topped with shaved parmesan. 19.95

Herb Crusted Swordfish

Encrusted with fresh herbs and panko crumbs, pan seared and served with a lemon caper beurre blanc. 24.95

Goat cheese, walnut and fig crusted Salmon

Oven roasted salmon topped with goat cheese, walnuts and dried figs finished with raspberry arugula vinaigrette. 24.95

Seafood Pasta

Sautéed shrimp, scallops and petite lobster tail with tomatoes and scallion in a white wine garlic butter sauce tossed with linguini. 28.95

Please tell your server if you have any special requests.
We will always do our best to accommodate.
Chef Scott