



DINNER

SOUPS

- New England Clam Chowder • 7
- Creamy Lobster Bisque • 12

PRE DINNER COURSE

- Slowly Rendered Duck Breast, Truffled Mushroom Risotto, Blackberry Reduction • 14
- Brutole Greek Salad, Field Greens, Red Onion, Tomato, Cucumber, Pepperoncini, Calamata Olives, Feta Cheese • 10
- Caesar Salad, Romaine Lettuce, Sun Dried Tomato, Parmesan Crisp • 10
- Walnut Encrusted Warm Goat Cheese, Field Greens, Julienne Pears, Strawberries, Raspberry Vinaigrette • 13
- Wedged Iceberg Lettuce, Blue Cheese Crumble, Tomato, Bacon Bits • 11
- Grilled Sea scallops, Shrimp, Calamari, New Zealand Mussels, Baby Leaf Spinach, Polenta • 16
- Jumbo Shrimp Cocktail, Zesty Cocktail Sauce, Fresh Lemon • 12
- Fried Tender Calamari, Herbed Marinara • 10
- Truffled Pan Seared Scallops Julienne of Cucumber, Crème Fraiche, Aged Balsamic • 13
- New Zealand Mussels Sautéed in a White Wine Garlic Sauce, Flat Bread Crostini • 13
- Fresh Mozzarella, Tomato, Basil, Olive Oil, Aged balsamic • 12
- Butternut Squash Ravioli Browned Butter Sage Sauce, Baby Leaf Spinach, Asiago cheese • 10
- Mediterranean Spinach Dip, Homemade Tortilla Chips • 10
- Slow Roasted Beet Terrine, Goat Cheese, Poached Pear, Balsamic Vinaigrette • 11

ENTRÉE

- Lobster Macaroni and Cheese • 25
- Chilean Sea Bass, Fresh Roasted Pepper Spaetzle Pasta, Wilted Spinach • 32
- Baked Haddock, Roasted Asparagus, Risotto • 25
- Swordfish Steak, White Bean Compote, Wilted Spinach • 28
- Oven Roasted Chicken, Baby Spinach, Thinly Sliced Red Bliss Potatoes, Herbed Béchamel • 26
- Lobster Ravioli, Simmered in a Tomato Sherry Cream Sauce • 26
- Chicken or Veal Marsala, Mushroom Cream Sauce, Fresh Penne Pasta • Chicken • 22 Veal • 26
- Chicken or Veal Parmigiana, Cappellini, • Chicken • 20 Veal • 25
- Angus Beef Lasagna, Marinara Sauce, Topped with Mozzarella • 18
- Tuscan Style Grilled Salmon, Horseradish Mashed Potato, Asparagus • 26
- Panko Encrusted Frenched Pork loin, Sweet Potato Fries, Mustard Greens, Hoisin Cranberry Reduction • 27
- Colorado Rack of Lamb, Lentils, Hericort Verts, Port Wine Reduction • 38
- 12 oz Filet Mignon, Horseradish Mashed Potatoes, Asparagus, Burgundy Reduction • 36
- 22 oz All Natural Bone in Rib Eye Steak, Baked Sweet Potato, Sautéed Mushrooms • 39
- 16 oz All Natural New York Sirloin, Baked Sweet Potato, Broccoli • 37

SIDE OFFERINGS

- Sautéed Mushrooms • 9 Fresh Asparagus • 9 Creamed Spinach • 5 Truffled Parmesan Fries • 9 Onion Rings • 7
- Sautéed Vegetables • 7 Baked Sweet Potato • 5 Potato Lyonnaise • 9
- Steamed Broccoli Crown • 6 One Pound Baked Potato • 5 Horseradish Mashed Potatoes • 5

GRILLED PIZZA

- Tomato, Basil, Mozzarella, Ricotta • 16 Wild Mushroom, Spinach, Goat Cheese • 18
- Margharita, Crushed Tomato, Basil, Fresh Mozzarella • 18 White Pizza, Garlic, Three Cheeses, Oregano • 16

ORIGINAL BRICK OVEN PIZZA

- Cheese Single • 11 Family • 16

CREATE YOUR OWN

- Portabella Mushroom, Caramelized Onions, Prosciutto, Roasted Peppers, Chicken, Ricotta, Goat Cheese, Pepperoni, Sausage • 3

For parties of six or more a 20% gratuity will be added to the final bill