

Executive Chef
Thomas Berry



Chefs De Cuisine
Zach Hale & Aaron Souza

Dedicated to Your Exceptional Experience

 APPETIZERS 

GREEK LAMB LOLLIPOPS \$15

3 Grilled Lamb Lollipops over a Mediterranean Salad with Arugula, Cucumbers, Tomatoes, Grilled Onions, Feta, and Kalamata olives served with Tzatziki Sauce and Grilled Pita

HONEY GLAZED PORK BELLY \$10

Honey Glazed Pork Belly roasted until extra crispy with caramelized Onion Jam

SEARED SEA SCALLOPS \$14

Pan Seared Scallops over Shaved Brussel Sprouts with Bacon, Roasted Butternut Squash drizzled with a Pomegranate Gastrique

 SALADS 

SPRING SALAD \$8

Mesculin Mix, Strawberries, Toasted Pecans and Feta Cheese tossed in a Strawberry White Balsamic Vinaigrette

CHOPPED SALAD \$8

Red and White Cabbage Julienne Carrots, Scallions, Pickled Ginger and Sugar Snap Peas tossed in a Sweet and Tangy Hoisin Dressing

BROCCOLI SALAD \$8

Broccoli, Shallots, Cranberry Raisins, Bacon and Shaved Almonds tossed in a Creamy Balsamic Dressing

ADD ANY OF THE FOLLOWING ITEMS TO SALADS

Chicken \$5 Shrimp \$7 Ahi Tuna \$11

 **ENTREES** 

TERIYAKI SALMON \$21

Teriyaki marinated Salmon Filet served with Basmati Rice and sautéed Broccoli and Shiitake Mushrooms

AHI TUNA OSCAR \$34

Pan Seared Ahi Tuna Steak with Butter Poached Crab and Grilled Asparagus atop Quinoa and Couscous with Hollandaise

MUSSELS FRA DIAVOLO \$17

Steamed Mussels, Shallots, Garlic, White Wine, Tomatoes, Crushed Red Pepper and Herbs Sautéed over Linguini with Baguette Points

FISH AND CHIP PICCATA \$26

Baked Striped Bass finished with a Caper, Lemon and White Wine Sauce served with Green Pea Puree and Sweet Potato Chips

CHICKEN MARSALA \$18

Pan Fried Chicken Breasts with Cremini Mushrooms, Shallots, and Garlic tossed in Marsala Wine Cream Sauce over Angel Hair Pasta

***PORK CHOP AU POIVRE \$23**

Grilled Bone in Pork Chop crusted in Peppercorns with a Cognac Red Eye Gravy served with Roasted Red Potatoes and Asparagus

***STEAK HOUSE RIBEYE \$31**

Seared 14oz. Ribeye with a Thyme and Garlic Maître D' Butter served with Steak Fries and Roasted Brussel Sprouts tossed in a light White Balsamic Vinegar

***GRILLED NEW YORK STRIP \$29**

Grilled 12 oz New York Strip topped with Crispy Shallots and a Sherry Demi-Glace served with Mashed Potatoes and Roasted Broccolini



We are happy to adjust to any dietary or allergic needs. Modifications and substitutions to the menu items are welcome with some requests incurring additional fees. Your server will be happy to provide more information.

**These items may be ordered undercooked. Consuming Raw or uncooked meats may increase your risk of food borne illness.*