

APPETIZERS

Vegetable Spring Rolls Filled with Stir-fry Julienne Vegetables served with a Sweet Chili Thai Dipping Sauce \$7

Crispy Fried Calamari & Banana Peppers Accompanied by Marinara and Cherry Pepper Tartar \$10

BBQ Pulled Pork Quesadilla BBQ Pulled Pork with Jalapeno Jack Cheese in Flour Tortilla served with Sour Cream \$10

Crab Cakes Jumbo Lump Crab cakes served with Saffron Aioli \$14

Fig Pizza Topped with Fig Base, Sliced Pears, Goat Cheese and Baby Arugula drizzled with Truffle Oil \$10

Steamed Littleneck Clams with Chorizo, Cilantro and Beer \$15

Roasted Beet Salad Diced Beets with Baby Arugula, Goat Cheese and Candied Walnuts with Balsamic Vinaigrette \$9

Mixed Green Salad with Tomatoes, Carrots, Black Olives, Red Onion, Crumbled Blue Cheese and Balsamic Vinaigrette \$8

General Tso Cauliflower \$10

Roasted Garlic and Baked Brie served with Tomato Compote and Bread Crisps \$14

Chicken Roulade

Tenderized Chicken Breast filled with Prosciutto, Sundried Tomato Pesto and Mozzarella drizzled with Lemon Butter Sauce served with Parmesan Risotto and Steamed Broccoli \$26

Sweet Potato Filled Ravioli

House Made Ravioli tossed in Sage and Brown Butter Sauce, Candied Walnuts, Crumbled Goat Cheese and Red Wine Reduction \$22

Homemade Spinach & Cheese Filled Tortellini

Tossed with Sautéed Shrimp and Crispy Bacon in a Vodka Pink Sauce \$26

Peppercorn Crusted Burger

Topped with Gorgonzola Cheese and Mushroom Demi Cream Sauce on a Toasted Roll with Hand Cut Seasoned Fries \$16

Coffee & Spice Rubbed Sirloin

Topped with Gorgonzola Compound Butter served with Truffle & Parmesan Fries and Grilled Zucchini \$34

Steak Salad

Mixed Greens topped with Grilled Hanger Steak, Hard Boiled Eggs, Avocado, Bacon, Tomatoes, Grilled Onions and Gorgonzola Cheese with Balsamic Vinaigrette \$20

Pan Seared Salmon

With Warm Quinoa, Dried Cranberries, Almonds, Spinach & Feta Cheese \$28

SIDES:

Macaroni and Three Cheeses \$6

Seasoned Fries with Rosemary, Garlic & Parmesan \$7