



APPETIZERS

Vegetable Spring Rolls served with Thai Dipping Sauce \$10

Crispy Fried Calamari & Banana Peppers Accompanied by Marinara and Cherry Pepper Tartar \$15

BBQ Duck Confit Quesadilla BBQ Confit Duck with Goat Cheese in Flour Tortilla served with BBQ Mango \$14

Korean BBQ Wings topped with Peanuts and Scallions \$15

Crab Cakes Jumbo Lump Crab cakes served with Saffron Aioli \$16

Fig Pizza Topped with Fig Base, Sliced Pears, Goat Cheese and Baby Arugula drizzled with Truffle Oil \$13

Pesto Pizza Brushed with Pesto, topped with Sweet Italian Sausage, Tomatoes, Caramelized Onions, Mozzarella and Cheddar Cheese \$14

Prince Edward Island Mussels tossed with Sun Dried Tomato Pesto in White Wine Garlic Sauce served with Garlic Bread \$16

General Tso Cauliflower \$10

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

Summer Salad Organic Greens with Balsamic Vinaigrette, Strawberries, Orange Sections, Goat Cheese and Candied Almonds \$12

Mixed Green Salad with Tomatoes, Carrots, Black Olives, Red Onion, Crumbled Blue Cheese and Balsamic \$9

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 \$28

Sweet Potato Filled Ravioli

House Made Ravioli tossed in Sage and Brown Butter Sauce, Candied Walnuts, Crumbled Goat Cheese and Red Wine Reduction \$24

Homemade Spinach & Cheese Filled Tortellini

Tossed with Sautéed Shrimp and Crispy Bacon in a Vodka Pink Sauce \$28

Crispy Duck Breast

Topped with Dried Cranberry Demi Sauce served with Gorgonzola Mashed Potatoes and Green Beans \$32

Slow Roasted Short Ribs

Topped with Red Wine Demi-Glace served with Garlic Mashed Potatoes and Steamed Broccoli \$32

Coffee & Spice Rubbed Sirloin

Served with Fried Smashed Potatoes and Grilled Zucchini topped with Red Chimichurri \$36

Pan Seared Salmon

With Warm Quinoa, Dried Cranberries, Almonds, Spinach & Feta Cheese \$30

Shrimp Pad Thai

Tossed with Rice Noodles, Julienne Vegetables, Tamarind Sauce, and Lime topped with Peanuts and Cilantro \$29

Dinner Burger

Peppercorn Crusted 9 Ounce Burger topped with Gorgonzola Cheese and Mushroom Demi Sauce on a Brioche Roll served with Seasoned Fries \$17

Steak Salad

Mixed Greens with Balsamic Vinaigrette with Tomatoes, Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Avocado, Grilled Onions \$22