

Fresh Shucked Cold Water Oysters cocktail sauce, champagne mignonette

Hood Canal, WA 3.00 each | Blue Point, CT 3.00 each

Portobello Mushroom Soup tarragon crème fraîche 4.25 | 7.50

Pan Roasted Crab Cake shaved vegetable slaw, crumbled bacon, mustard apricot aioli one 8.25 | two 14.75

Grilled Portobello Mushroom chic peas fries, honey goat cheese, balsamic vinaigrette 11.75

Roasted Eggplant and Ricotta Cheese Ravioli basil tomato sauce 10.00

Grilled Peel & Eat Artichoke garlic-lemon-parsley butter 8.75

Prince Edward Island Mussels basil puree, roasted tomatoes, white wine, garlic 11.75

Crisp Cornmeal Crusted Calamari fresh lemon, basil aioli 10.75

Sweet Roasted Garlic saga blue cheese, tomato chutney, parmesan crisps 10.75

Harvest Platter smoked salmon | prosciutto | herbed salami | crab-pinenut mushrooms 11.75 | 20.75

ARTISAN CHEESES

“Carre du Berry” goat | “Honey-Goat” goat | “Manchego” sheep

“Gouda” cow | “Bleu d’ Auvergne” cow

roasted nuts | port-wine drunken fruits | green apple chutney

select three cheeses 14.25 | four 17.00 | five 19.75

Fresh Mozzarella & Warm Roasted Peppers over baby arugula, balsamic vinaigrette 12.75

Butterhead & Red Leaf Lettuce red beets, grapes, crumbled blue cheese, champagne vinaigrette 6.75 | 11.50

Baby Farm Lettuces red wine vinaigrette 4.25 | 7.75 add warm brie 2.75

Hearts of Romaine Caesar shaved grana padano cheese 4.25 | 7.75

SIMPLY GRILLED

Angus Burger Half Pound bacon, white cheddar, garlic fries 11.75

Flamed Breast of Chicken cabernet sauce 13.75

Grilled Rare Tuna spicy peach chutney 29.00

Angus Elite Top Round Steak 7 oz rosemary demi-glace 19.50

Herb Marinated Jumbo Shrimp red wine reduction 22.75

14oz Grilled Ribeye cabernet sauce 29.75

SIDES

Garlic-Scented Spinach 4.50

Grilled Baby Bok Choy 4.50

Mashed Potatoes 4.50

Spicy Haricot Vert 4.00

Corn and Leaks 4.50

Grilled Asparagus 4.50

Penne with Grilled Chicken broccoli rabe, sun-dried tomatoes, artichokes, garlic-parmesan cream 9.75 | 18.50

Fresh Rigatoni Pasta Bolognese braised beef tenderloin, pancetta, tomato, pecorino cheese 11.75 | 19.75

Center Cut Filet Mignon 7 oz caramelized onion and gouda potato croquette, cabbage, peppercorn sauce 31.25

Veal & Portobello Mushroom Meatloaf garlic-creamed spinach, matchstick fries, mushroom demi 16.50

Pan Seared Trout corn, leaks, grilled asparagus, asparagus coolie 26.50

Pan Seared Mahi whole-grain jasmine rice, parmesan zucchini, roasted tomato shallot vinaigrette 25.50

Pan Seared Long Island Duck Breast grilled baby bok choy, blackberries, parsnip puree 26.00

Grilled Salmon roasted artichokes, grilled tomato, cipollini onions, tomato reduction 25.75

Lemon-Garlic Frenched Chicken Breast shiitake mushroom risotto, fine string beans, shallot-thyme sauce 19.75

Vegetarian Spaghetti fresh mozzarella, white beans, fresh basil, plum tomato sauce 8.50 | 14.00

