

Large Plates

- Lamb Chops – Double thick loin chops lightly seasoned served with mint jelly • 27
- Roast Duckling – Crisp half duck served with orange grand marnier sauce • 26
- Kobe beef bolognes served with pappardelle pasta and garlic ciabatta bread • 16
- Pork Osso Bucco - tender pork shank braised with a bouquetiere of fresh vegetable and herbs finished with a traditional Pomodoro sauce • 26
- Manicotti with tomato confit • 16
- Veal Gruyere – breaded cutlet with beefsteak tomato, mushrooms and Gruyere cheese • 28
- Seafood fra diablo – shrimp, clams, lobster & crab simmered in a marinara sauce and served over gemelli pasta • 26
- NY strip steak – 12 oz char broiled center cut strip finished with herb butter • 30
- Veal tenderloin parmesan • 28
- Pan Seared haddock – topped with a roasted corn salsa served with rice pilaf • 25
- Crab & lobster cake finished with remoulade sauce served with rice pilaf • 28
- Chicken cordon bleu – filled with ham and swiss cheese finished with a merlot mushroom sauce • 24
- Coffee crusted rib eye served with honey dijon sauce • 28
- Jaeger schnitzel – breaded veal tenderloin sautéed golden brown simmered with mushrooms and onions in a white wine demi-glace • 28
- Grilled avocado salmon – topped with avocado , cilantro , onion, lemon and lime juice served over mixed greens served with rice pilaf • 25
- Chicken & shrimp scampi florentine tender chicken and shrimp sautéed with white wine, garlic, plum tomatoes and spinach tossed with pesto sauce served over fettucine • 25
- Pan seared pork chop – bacon scallion gravy topped with a beer battered bacon strip • 28

Appetizers

- Bacon wrapped BBQ duck breast served over a bed of sautéed mustard cabbage ● 14
- Shrimp, crab & lobster cocktail with parsley, lemon and cocktail sauce ● 16
- Crisp calamari served with tomato basil sauce ● 10
- Escargot simmered in Burgundy garlic butter with garlic croutons and shaved parmesan ● 9
- Beer battered shrimp with pineapple mango chutney ● 12
- Roasted five onion French onion soup ● 6
- Stuffed shrimp scampi ● 14
- Soup du jour
Cup ● 4
Bowl ● 6
- Fried Mozzarella with marinara sauce ● 8
- Steamed clams with green garlic sauce ● 10
Served over linguini ● 14

Salads

- Tomato & Mozzarella napoleon; beefsteak tomato, fresh mozzarella, roasted red peppers and pesto sauce ● 10
- Caesar salad with garlic croutons and shaved asiago ● 7
- Green salad of mixed greens, cashews, mandarin oranges with raspberry vinaigrette dressing ● 6
- Cucumber & shrimp caesar with beefsteak tomato, Bermuda onions and shaved parmesan cheese ● 12
- Wedge salad; diced tomato, egg, bacon, Bermuda onion, parmesan cheese with parmesan peppercorn. ● 8