

Served 7 Days, 4 pm - Midnight

APPETIZERS

Organic Green Salad

Roquefort Apple Brioche 11.95

Chopped Kale Caesar Salad*

Fresh Chopped Kale with Traditional Caesar Dressing, Parmesan Crisp 12.95

Bibb Lettuce Salad

Breakfast Radish, Squash, Pumpkin Seed, Mustard Vinaigrette 13.95

Baby Iceberg Wedge

Tomato, Basil, Red Onion, Blue Cheese & Bacon 13.95

Fresh Mozzarella & Tomato Salad

Sweet Garlic, Basil & Extra Virgin Olive Oil 13.95

Seared Sesame Crusted Tuna*

Green Papaya, Peanuts & Chiles 17.95

Jumbo Lump Crabcake

Cucumber Noodles, Chipotle Aioli 16.95

Prince Edward Island Mussels

Roasted Lemon, Chardonnay, Italian Parsley 12.95

Roast Corn & Cous Cous 'Risotto'

Fresh Roasted Corn, Cous Cous 12.95

Tonight's Soup

7.95

ENTRÉES

Free Range Roast Chicken

Home Fried Potatoes, Mushroom Jus 27.95

Lamb Bolognese

Radiatore Pasta, Ground Lamb, Tomato & Mint 26.95

Vegetarian Quinoa Paella

Ginger-Root Vegetables, Mint & Tarragon 24.95

Seafood Paella

*Shrimp, Scallops, Calamari, Mussels & Cockles;
Saffron Rice, Peas & Chorizo 29.95*

Tonight's Market Fish*

Baby Bok Choy, Lemongrass, Coconut Broth (Market Price)

Fresh Atlantic Salmon Filet*

*Roast Corn & Cous Cous "Risotto",
Citrus, Chiles, Blood Orange Vinaigrette 32.95*

Sautéed Branzino*

Roast Baby Fennel, Cipollini Onions, Lemon Vinaigrette 32.95

Seafood Spaghettini

*Fresh Shrimp, Scallops, Mussels, Cockles, Calamari,
Spicy Tomato & Basil 29.95*

Duck 'Pastrami'

*Sliced Long Island Duck Breast,
Spaghetti Squash, Sweet & Spicy Peppercorn Jus 29.95*

Grilled Filet Mignon*

Parmesan Mashed Potato, Caramelized Shallots and Red Wine 39.95

Grilled New York Strip Steak*

Garlic Roast Potato, Watercress, Herb Butter 39.95

Executive Chef Craig Cupani

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.