

## APPETIZERS

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### Organic Green Salad

*Roquefort Apple Brioche 10.95*

### Classic Caesar Salad

*Traditional Caesar with Romaine Hearts, Parmesan Crisp 11.95*

### 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 11.95*

### Butternut Squash Risotto

*Duck Confit, Parmesan 14.95*

### Roast Corn & Cous Cous 'Risotto'

*Fresh Roasted Corn, Cous Cous 10.95*

### Tonight's Soup

*7.95*

## ENTRÉES

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### Free Range Roast Chicken

*Home Fried Potatoes, Mushroom Jus 26.95*

### Lamb Bolognese

*Radiatore Pasta, Ground Lamb, Tomato & Mint 24.95*

### Orecchiette Pasta

*Lamb Sausage, Broccoli Rabe Pesto 24.95*

### Fresh Atlantic Salmon Filet

*Roast Corn & Cous Cous "Risotto",  
Citrus, Chiles, Blood Orange Vinaigrette 29.95*

### Sautéed Branzino

*Roast Baby Fennel, Cipollini Onions, Lemon Vinaigrette 29.95*

### Seafood Paella

*Shrimp, Scallops, Calamari, Mussels & Cockles;  
Saffron Rice, Peas & Chorizo 28.95*

### Tonight's Market Fish

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

### Seafood Spaghettini

*Fresh Shrimp, Scallops, Mussels, Cockles, Calamari,  
Spicy Tomato & Basil 28.95*

### Vegetarian Quinoa Paella

*Ginger-Root Vegetables, Mint & Tarragon 23.95*

### 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*