

Served 7 Days, 4 pm - Midnight

## APPETIZERS

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### Organic Green Salad

*Roquefort Apple Brioche 11.95*

### Chopped Kale Caesar Salad\*

*Fresh Chopped Kale with Traditional Caesar Dressing,  
Parmesan Crisp 12.95*

### Endive, Radicchio & Arugula Salad

*Walnut Vinaigrette 13.95*

### Fresh Burrata

*Tomato, Basil, Extra Virgin Olive Oil 14.95*

### Asparagus & Prosciutto Salad

*Frisee, Sundried Tomato & Parmesan 14.95*

### Seared Sesame Crusted Tuna\*

*Green Papaya, Peanuts & Chiles 17.95*

### Jumbo Lump Crabcake

*Cucumber Noodles, Chipotle Aioli 16.95*

### Prince Edward Island Mussels

*Lemongrass, Ginger & Sake 12.95*

### Roast Corn & Cous Cous 'Risotto'

*Fresh Roasted Corn, Cous Cous 12.95*

### Tonight's Soup

*7.95*

## ENTRÉES

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### 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.