

APPETIZERS

Tempura Fried Shrimp and Oysters 8.00
sweet chili sauce, cocktail sauce

Flash Fried Calamari 8.00
spicy pomodoro sauce

House Made Hummus 7.00
feta cheese, kalamata olives, sliced lemon, grilled flat bread

Parmesan Fried Asparagus 7.00
herb aioli, teriyaki glaze

Crab Cakes 8.00
house remoulade, cocktail sauce, sliced lemon, roasted corn and fennel relish

Double Cream Baked Brie 8.00
wrapped in puff pastry, house blackberry jam, toasted almonds, topped with cran-raisin scallion confetti

SOUPS *and* SALADS

Brunswick Stew 4.00/6.00
pork, rabbit, chicken, corn, fresh vegetables, fried asparagus curls

Iceberg Wedge 6.00
house made boursin cayenne ranch dressing, roasted tomatoes, toasted pecans, bacon

Local Mixed Greens Salad 6.00
mixed greens, roasted tomatoes, red onions, croutons, smoked gouda, house fresh vegetable 1000 island

Fire Roasted Tomato Bisque 4.00/6.00
basil, parmesan & herb tuile

Spinach Salad 6.00
red onion, feta, roasted bell pepper, black pepper vinaigrette, house croutons

Traditional Caesar 6.00
hearts of romaine, croutons, parmesan, roasted tomatoes, kalamata olives

ENTREES

Fresh Hand Made Ravioli Caprese 23.00
mozzarella cream sauce, roasted tomato, aged balsamic reduction, fresh basil, fried prosciutto
Suggested Wine: *Pascal Renaud, Pouilly-Fusse'

Fresh Mussel & Handmade Fettuccine 25.00
Prince Edward island mussels, sun dried tomato, herb and egg fettuccine, white wine & tomato herb sauce
Suggested Wine: Thomas George, Chardonnay

Pan Seared Flounder 26.00
fried risotto, broccolini, roasted tomato, seafood etouffee
Suggested Wine: Domaine Pfister, Riesling

***Seared Salmon Filet** 23.00
citrus pineapple mustard glaze, spinach cous cous sautee, crasins
Suggested Wine: Thomas George, Sauvignon Blanc

*** 14 oz Angus Strip Steak** 30.00
grilled jalapeno-tomato-mushroom demi glace, roasted garlic mashed potatoes, jumbo fried onion rings, Brussels sprouts
Suggested Wine: Oakville Winery, Zinfandel

Chili Braised Duck Quarters 28.00
creamy mint polenta, sauteed mushrooms, caramelized onions with bacon
Suggested Wine: Villard, Grand Vin Pinot Noir

*** Seared 8 oz. Filet of Beef with Fresh Thyme** 28.00
roasted mushroom and sun dried tomato demi glace, roasted garlic mashed potatoes, fresh herbs, french beans
Suggested Wine: Schrader, Double Diamond

Shrimp & Lobster Squid Ink Angel Hair 25.00
fresh handmade squid ink angel hair, lobster cream sauce, vegetables, fresh tomatoes
Suggested Wine: Saintsbury, Chardonnay

Crispy Whole Mediterranean Sea Bass 28.00
warm Brussels sprout fall slaw, carrots, red & green peppers, baby corn, wilted spinach, local quince reduction
Suggested Wine: Convento Viejo, Sauvignon Blanc

Broiled Lobster Encrusted Mahi Mahi 27.00
cajun butter, rice pilaf, broccolini, roasted tomato
Suggested Wine: Enate, Chardonnay

***Broiled Lamb T-Bone** 29.00
mint, mushroom & wild cherry jus, broccolini, broiled tomato, white bean & corn relish
Suggested Wine: Wind Gap, Orra

***Grilled Pork Porterhouse** 27.00
bourbon cherry demi, roasted garlic mashed potatoes, fried asparagus
Suggested Wine: Saint Antonin, Faugeres

***Seared Veal Chop** 28.00
roasted garlic mashed potatoes, braised Brussels sprouts, whole grain demi glace, herb boursin
Suggested Wine: Pierre Jean Villa, Saint-Joseph

Slow Roasted Beef Short Rib 24.00
boursin grit cake, mushroom, baby corn, roasted tomato, wilted spinach
Suggested Wine: Oakville Winery, Zinfandel

