

HOT APPS

ROASTED POBLANO BUFFALO BITES

boneless Buffalo style bites tossed in our poblano sauce with bleu cheese & celery \$8

BREADED ONION & FRIED MUSHROOMS

served with horseradish dipping sauce \$7

LOBSTER QUESADILLA

manchego cheese, roasted poblanos, grilled corn with a fresh tomato-lime & cilantro salad \$13

BLACKENED AHI TUNA BITES

yellow fin tuna lightly seasoned in cajun spices, pan seared & served with ginger soy & wasabi dipping sauce \$9

COLD APPS & ANTIPASTI

CHEESE & FRUIT BOARD

seasonal fruits, selection of domestic & imported cheeses, seasoned nuts, infused honey & herbs \$11

PARMA PROSCIUTTO BRUSCHETTA

grilled crusty bread, fresh basil, heirloom tomato & shaved parmigiano-reggiano finished with aged balsamic \$9

ANTIPASTI SELECTION FOR 2

chef's selection of fine Italian meats, cheeses, marinated vegetables, olives, grilled crusty bread & aged balsamic \$24

GRILLED COLOSSAL SHRIMP

jumbo chilled shrimp accented by zesty cilantro-lime cocktail sauce \$12

SOUPS & SALADS

SIGNATURE MISTO SALAD

baby spring mix, candied walnuts, dried cranberries, crumbled gorgonzola & our famous orange cognac vinaigrette \$9

HEIRLOOM TOMATO SALAD

fresh mozzarella, basil & aged balsamic \$10

CAESAR SALAD

fresh romaine, classic caesar dressing, grilled crustini & shaved parmigiano-reggiano \$8

CLASSIC FRENCH ONION SOUP

melted gruyère cheese, garlic toast \$6

SOUP OF THE DAY

chef's daily selection

ALL SALADS AVAILABLE WITH SHRIMP, CHICKEN OR SALMON (Extra)

FRESH GRILLED NAAN (FLATBREAD)

MARGHERITA

with tomato, basil & fresh mozzarella \$9

CHICKEN SALTIMBOCA

with prosciutto, fresh sage & mozzarella \$9

CARAMELIZED ONION

with mozzarella & fresh herbs \$9

GRILLED VEGETABLE

with basil pesto, fresh mozzarella & aged balsamic \$9

SANDWICH

CHICKEN SALAD WRAP

our homemade white chicken salad with dried cranberries & toasted cashews \$7

BRAISED SHORT RIB SANDWICH

slow cooked tender beef short rib served on a brioche roll with lettuce, tomato & drizzled with a pomegranate reduction \$9

CLASSIC BLACK ANGUS BURGER

fresh lettuce, ripe tomato on a brioche roll with your choice of cheddar, Swiss or American cheese \$12

BUFFALO CHICKEN WRAP

diced breast of chicken, lettuce, tomato, bleu cheese & our "spicy" Buffalo sauce in a flour tortilla \$9

CRAB CAKE SANDWICH

pan seared jumbo lump crab cake served on a brioche roll with leaf lettuce, sliced tomato, roasted red pepper remoulade \$12

PHILLY CHEESE STEAK

thinly sliced rib eye of beef smothered with sautéed peppers & onions \$10

ENTRÉE

RIGATONI ALA VODKA

parma prosciutto, vodka cream sauce & fresh basil \$17

GRILLED NY STRIP

14 oz prime grade New York strip with crispy fried onions \$37

GRILLED MARINATED CHICKEN BREAST*

tomato basil chutney, angel hair, garlic, spinach & fresh herbs \$14

PAPPARDELLE WITH PORK & SAUSAGE RAGU

tender pork & Italian sausage, san marzano tomatoes with fresh basil & parmigiano-reggiano full entrée \$20 half \$11

GRILLED MISO GLAZED SALMON*

ginger infused jasmine rice, roasted shitakes, thai chili oil \$21

**Can be substituted with tofu*

SEASONED FRIES

served plain or with your choice of parmesan & garlic, old bay, cajun, sea salt-malt vinegar or cilantro-lime tossed with regular or sweet potato fries \$5

Chef de Cuisine : Josh Henry

"Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness"