



APPETIZERS

Clams and Chorizo <i>Fennel white wine tarragon</i>	\$13
Warm Brie and Onions <i>Red wine caramelized onions, sliced baguette</i>	\$10
Oven Baked Flatbread <i>Ask your server for today's selection</i>	\$11

SOUP AND SALAD

Clam Chowder	\$6/\$9
Soup of the Day	\$6/\$9
Arugula Salad <i>Reggiano parmesan, Marcona almonds, lemon, olive oil</i>	\$8.50
Caesar Salad * <i>Classic Caesar dressing, Reggiano parmesan, housemade croutons</i>	\$9
Local Beet Salad <i>Goat cheese, caramelized shallot, seasonal mixed greens, sherry vinaigrette</i>	\$9.50

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



ENTRÉES

Fish of the Day <i>Ask your server for today's selection</i>	\$MP
Crab Cakes* <i>Roasted bell pepper aioli, cabbage slaw</i>	\$26
Sea Scallop Risotto <i>Porcini mushroom, leeks, crème fraiche</i>	\$30
Prosciutto Wrapped Prawns <i>Gorgonzola cream, polenta cake, vegetable of the day</i>	\$28
Grilled New York <i>Green peppercorn demi glace, garlic mashed potato, vegetable of the day</i>	\$36
Rack of Lamb <i>Stone ground mustard lamb reduction, gruyere potato gratin, vegetable of the day</i>	\$36
Pork Tenderloin <i>Apple bacon hash, brandy apple shallot glace, vegetable of the day</i>	\$22
Linguine with Seasonal Vegetables <i>Garlic, white wine, Reggiano parmesan</i>	\$15
Half Roasted Chicken <i>Garlic and herb stuffed, garlic mashed potato, rosemary gravy, vegetable of the day</i>	\$20
Seasonal Vegetable Plate <i>Roasted brussels sprouts, spaghetti squash, garlic mashed potato, vegetable of the day</i>	\$16
Roasted Chicken Linguine <i>Roasted garlic balsamic cream, goat cheese, broccoli, pine nuts</i>	\$16

SIDES

Linguine Parmesan, Brussels Sprouts with Bacon, Spaghetti Squash
\$7 ea.

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