

DINNER MENU

SOUP

DAILY SOUP..... 9
Daily selection of soups including one vegetarian

FRENCH ONION SOUP11
Rich broth, sautéed onion, croutons,
Gruyère Cheese

SALADS

Add **Chicken** or **Apricot-Glazed Shrimp Skewer 6**

CAESAR SALAD.....14
Caesar dressing, romaine lettuce, croutons,
parmesan cheese, lemon wedge

MUSHROOM SALAD.....16
House greens, balsamic vinaigrette, brown,
white, portabello, enoki, king oyster mushrooms,
red onions. Plus **Goat Cheese** add **2**

APRICOT SALAD.....16
Spring mix, carrots, citrus dressing, dried apricots,
almonds, blue cheese

GOAT CHEESE BRULÉE SALAD.....16
Goat cheese with almonds and herbs, radicchio,
endives, arugula, cherry tomatoes, honey
balsamic glaze

ARUGULA SALAD.....18
Arugula, toasted pumpkin seeds, walnuts, poached
pears, blue cheese, prosciutto crisp, pumpkin seed
oil dressing

APPETIZERS

HUMMUS.....14
Roasted garlic hummus, olives, sweet peppers,
Boston lettuce, grilled pita bread

BRUSCHETTA.....14
Tomatoes, garlic olive oil, basil, balsamic reduction,
roasted garlic mayo, onions, feta cheese,
focaccia bread

SMOKED SALMON.....16
Smoked Salmon, cucumbers, dill sour cream,
cherry tomatoes, fried capers, red onions,
pita bread

HOT APPETIZERS

WARM BRIE TART..... 15
Phyllo tart shells, dried apricots, brie cheese,
poached pears, walnuts, balsamic reduction,
arugula and cherry tomato

GRILLED SHRIMP SKEWERS..... 15
Grilled Shrimp, apricot glaze, mixed greens,
citrus vinaigrette

CALAMARI.....18
Breaded calamari, sriracha cocktail sauce,
& calypso sauce, lemon wedge, mixed greens

VEGAN OPTIONS

EGGPLANT PARMIGIANA..... 23
Eggplant cutlet, mozzarella, and parmesan cheese,
linguini, baby spinach, rose sauce, served with
market vegetables

TOFU STEAK..... 23
With fresh vegetables and rice pilaf

PASTA PRIMAVERA..... 20
Fresh Vegetables with tomato sauce or garlic
and olive oil

VEGGIE CRÊPE.....22
Coconut milk, cilantro, broccoli, cauliflower,
carrots, sweet peppers, green beans,
cherry tomato, garlic

DINNER MENU

HOUSE PASTA

Gluten-Free Pasta add 4

CHICKEN TARRAGON.....28
Chicken, mushroom, broccoli, tarragon cream sauce

CRÊPES

Served with mixed greens

Gluten and Dairy Free Crêpe add 3

LOBSTER.....37
Lobster tail, almonds, tomatoes, leeks, baby spinach,
parmesan cream sauce, served with arugula,
oranges, avocado, fennel, citrus dressing salad

PINEAPPLE CURRY.....28
Chicken, carrots, mushrooms, sweet peppers,
jalapeño, curry cream sauce

ROASTED APPLE & PORK.....28
Pork tenderloin, mushrooms, zucchini,
roasted apple cream sauce

SIDES

Add to any main dish:

Grilled Chicken	6
Apricot Glazed Shrimp Skewer (3)	6
Potato (Mashed or Roasted)	4
Vegan Cheese	4

Upgrade rice or potato to:

Mashed Potato add 4
Risotto add 4

Upgrade side salad to:

Caesar Salad	add 3
Greek Salad	add 3
Apricot Salad	add 4

MAINS

LAMB SHANK.....36
Braised lamb shank, market vegetables, roasted
garlic mashed potatoes, lamb glaze

OSSO BUCCO.....34
Braised veal shank, risotto milanese, broccoli,
veal glaze

CHICKEN BREAST.....28
Seared Chicken Breast, rice, mushroom sauce,
market vegetables

WIENER SCHNITZEL.....28
Breaded pork cutlet, roasted potatoes, garden
salad, mushroom sauce, lemon wedge

FISH & CHIPS.....22
8oz haddock fillet, served with hand-cut fries, coleslaw,
and house tartar sauce. Extra **Fish** add 8

ARCTIC CHAR FILLET.....30
Seared arctic char, mashed potatoes, pickled ginger,
seasonal vegetables, lemon butter sauce

SHORT RIBS.....34
Braised beef short ribs, garlic mashed potatoes,
dijon mustard sauce, sautéed green beans

8oz STRIP LOIN STEAK.....40
AAA strip loin steak, garlic mashed potatoes,
peppercorn sauce, and fresh vegetables

PICKEREL FILLET.....30
Rice pilaf, grilled vegetables, grilled lemon

3 COURSE SPECIAL

Add **14** to the price of main course

Choice of:

Soup or **Half Salad**
Cake Slice
Coffee or **Bagged Tea**