



Fall & Winter Menu

Please notify your server of any allergies or dietary restrictions. For additional information, please inquire prior to placing your order.

Appetizers

Baked Stuffed Mushrooms — \$16

Spinach, Parmesan, & Bread Stuffing

Cast Iron Brie — \$18

Apple & Walnut OR Bruschetta

Chicken Wings (Bone in or Boneless) — \$20

*BBQ, Buffalo, Cilantro Lime, Dry Rub, Sweet Chili
or Plain. Choice of Fries or Sweet Potato Fries*

Crab Cakes — \$21

With Roasted Garlic Aioli

Eggplant Fries — \$12

Served with Marinara Sauce

Guacamole and Chips — \$10

Lamb Chops* — \$21

*Pan Seared with Garlic, Shallots, & Sweet
Peppers in a Burgundy Wine Butter*

Mac and Cheese — \$10

Mozzarella Sticks — \$12

Served with Marinara Sauce

Oysters Casino* — \$18

Bacon, Shallots, Garlic, Sweet Pepper, Basil Butter

Grilled Oysters* — \$18

With Garlic, Cilantro Lime Butter

Roasted Brussel Sprouts* — \$16

Bacon, Onion and Balsamic Glaze

Scallops Wrapped in Bacon — \$20

With a Sweet Chili Maple Glaze

Shrimp Cocktail* — \$21

Large Gulf Shrimp with Cocktail Sauce



Salads

Side \$9 • Dinner \$15

Add: Chicken \$8, Shrimp \$13, Salmon \$16, Scallops \$25 (Grilled or Blackened)

Caesar Salad

*Romaine Tossed with Caesar Dressing and Topped with
Parmesan and Croutons*

Chopped Salad*

*Mesclun Greens, Apples, Grapes, Walnuts, Blue Cheese
Crumble with an Apple Cider Vinaigrette*





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Salads

Spinach Salad*

Baby Spinach, Cucumber, Tomato, Red Onion, Bacon, Toasted Almonds with a Creamy Black Pepper Dressing

Winter Salad*

Mesclun Greens, Roasted Squash, Cucumber, Tomato, Cranberries, Toasted Pepitas with a Honey-Lime Dressing

Soups

Cup \$7 • Bowl \$10

French Onion Soup

Caramelized Onions with Croutons and Fontina Cheese

Clam Chowder

New England Style Chowder

Sandwiches, Wraps, & Quesadillas

Served with choice of French Fries, Cole Slaw or Add Onion Tangles for \$3.00. Excludes Quesadillas & Pizzas. (Gluten free roll or bread available)

Hamburger — \$19

8 oz. Burger with Lettuce, Tomato, Red Onion & Choice Of Three Toppings: Bacon, Roasted Portabella, Roasted Sweet Peppers, Grilled Onions, Cheese (Pepper Jack, Blue Cheese, Cheddar, or Swiss)

Additional Toppings are .75 each

Blackened Haddock Wrap — \$18

Lettuce, Tomato, Roasted Onions with Horseradish Mayo

Caprese Sandwich — \$16

with Chicken — \$24

Tomato, Fresh Basil, Mozzarella Cheese with Basil Pesto on Ciabatta Bread

Fried Chicken Sandwich — \$19

Pecan and Cornmeal Crusted with Honey-Pecan Mustard, Lettuce, & Tomato

Fried Haddock — \$20

Traditional Corned Beef Reuben — \$16

Sauerkraut and Swiss Cheese with Russian Dressing on Grilled Rye Bread





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Caprese Sandwich — \$16

with Chicken — \$24

Tomato, Fresh Basil, Mozzarella Cheese with Basil Pesto on Ciabatta Bread

Grilled Chicken Caesar Wrap — \$16

Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing

Grilled Cheese with Tomato — \$10

Choice of Cheese & Bread

Flatbread Pizza — \$14

Pesto, Mozzarella, Roasted Eggplant, Sweet Peppers & Garlic

Chicken Quesadilla — \$16

Peppers, Mushrooms, Onions and Three Cheese Blend

Vegetable Quesadilla — \$12

Roasted Peppers, Onions, Mushrooms, Zucchini, Tomato, Carrots and Three Cheese Blend

Entrees

Includes Bread Service & Chef's Choice of Starch & Fresh Vegetables. Excludes Pasta & Risotto Entrees.

Chicken* — \$32

Apple Sage: *Sauteed with Red Onions & Apples in a Brown Butter Sage Sauce*

Pork Chop — \$34

Scallopini: *Pan Roasted with Apple Chutney*

Bone-in: *Caraway and Cumin Crusted Pork Chop with Onion Confit**





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Pork Medallions* — \$32

Sauteed with Shallots, Garlic, & Shitake Mushrooms in a Marsala Cream Sauce

Roasted Duck Breast* — \$40

Roasted with Raspberry-Orange Sauce

Rack of Lamb* — \$42

Pan Roasted with a Garlic, Herb Crust & Red Wine Sauce

Rib Eye* — \$41

Grilled Rib Eye Basted with Gorgonzola Butter

Filet Mignon* — \$46

Grilled 8 oz Filet

Au Poivre +\$3 • Shitake Mushrooms +\$5

Red Wine Port Demi Sauce +\$3

Salmon Filet* — \$40

Grilled: *Pan Roasted with a Maple Pecan Sauce*

Crab Topped Haddock* — \$42

Baked Haddock Topped with Crabmeat in a Parmesan Sherry Cream Sauce

Shrimp Scampi* — \$38

Over Roasted Butternut Squash

Scallops — \$42

Carbonara: *Linguini with Prosciutto, Onions, Garlic in a White Wine Pesto Cream Sauce*

Pan Seared: *Tarragon, Pear, Sweet Vermouth Sauce Ravioli*

Squash — \$26

Roasted Tomato, Garlic, Red Onion, & Leeks Simmered in Coconut Milk

Seafood — \$42

Fresh tomato, Garlic, Shallots, Shrimp & Scallops over Cheese Ravioli





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Risotto*

Autumn — \$28

*Winter Squash, Portabella Mushrooms, Red Onion & Apples
Simmered in Coconut Milk*

Scampi — \$38

*Shrimp, Garlic, Red Onion, Tomato, & Herbs in Olive Oil &
Lemon*

Executive Chef Arturo Montes

Denotes gluten free (not prepared in a gluten free environment). Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness.

Please note for parties of 6 or more, a 22% gratuity will automatically be added to your party's check.

