

## Appetizers

### *Steamed Mussels*

Fresh P.E.I. mussels steamed in white wine with your choice of garlic & parsley or with tomato sauce, fresh basil & garlic  
\$ 12.50

### *Pan-Seared Sea Scallops*

Sea scallops nestled on a bed of leek & Shitake mushroom ragout, topped with a julienne of carottes frites  
\$ 14.50

### *Escargot in Phyllo Cup*

Escargot sautéed in garlic, shallots, butter, parsley & deglazed with white wine, served in a baked Phyllo cup  
8.95

### *Shrimp Cocktail*

Shrimp poached in court bouillon & served on leaf lettuce chiffonade, cocktail sauce, fresh lemon, topped with a julienne of carrots and sweet red peppers  
\$ 13.95

### *Warm Wild Mushroom Salad*

Shitake, Oyster & Portobello mushrooms sautéed with fresh garlic & shallots, laid over a nest of fresh baby spinach  
\$ 9.95

### *Chicken Liver Sauté*

Caramelized onions & sautéed chicken livers, finished in a Madeira demi-glace & served on a bed of rice  
\$ 9.50

### *Carpaccio of Beef Tenderloin*

Anise-crusted beef tenderloin served with a white truffle & balsamic vinaigrette, Mesclun salad & grated celery root, wrapped in a carrot band  
\$ 12.25

### *Smoked Duck Breast Salad*

Mesclun salad tossed in red currant vinaigrette, bundled in a cucumber band, & served with thinly sliced, smoked duck breast  
\$ 11.95

## Pasta

### *Wild Mushroom and Celериac Ravioli*

Freshly prepared roasted red pepper & spinach pasta, stuffed with wild mushroom, celery root & fresh thyme, served in a wild mushroom broth  
\$ 17.50

### *Penne with Grilled Vegetables in Pesto*

'Al dente' penne in pesto sauce with grilled zucchini, red & green peppers, eggplant, Portobello mushrooms & red onions, topped with grated Parmesan cheese  
\$ 18.95

### *Fettuccine Alfredo with Grilled Chicken Breast*

Fettuccine pasta accompanied with sautéed mushrooms, red onions & garlic, deglazed with white wine & topped with pan-seared chicken breast  
\$ 18.50

### *Seafood Linguine*

Atlantic salmon, sea scallops, shrimp & mussels finished with white wine sauce or tomato basil sauce on top of freshly made Linguine  
\$ 24.95

### *Fusilli in Tomato Sauce*

Tri-Colored Fusilli with freshly prepared tomato sauce, topped with fresh basil chiffonade & grated Parmesan cheese  
\$ 15.95

### *Duet of Golden and Red Beet Risotto*

Classical Risotto paired with red & golden beet juice, finished with butter & served with basil & Parmesan cheese  
\$ 24.95

## Soups and Salads

### *Soupe de Jour*

Prepared daily by our Chef  
\$ 3.95

### *French Onion Soup*

Classically prepared, topped with a crisp bread & Gruyere cheese  
\$ 5.75

### *Clam Chowder*

Traditional New England clam chowder prepared in-house  
\$ 6.95

### *Cucumber and Tomato Salad*

Cucumbers, tomatoes, red onions & a touch of garlic, tossed in extra virgin olive oil & red wine vinegar, seasoned to perfection & served with olive-rubbed baguette  
\$ 4.95

### *Mesclun Salad*

A bouquet of baby greens served with grape tomatoes, cucumbers, julienne of carrots, green & red peppers, topped with your choice of dressing  
\$ 6.50

### *Caesar Salad*

The traditional recipe of crisp romaine lettuce, freshly prepared croutons, bacon bits & grated Parmesan cheese, served with our creamy Caesar dressing  
\$ 9.95

\*Topped with grilled chicken breast \$ 12.95

\*or grilled shrimp \$ 13.50

\*or Cajun beef tenderloin strips \$ 14.25

### *Spinach Salad*

Baby spinach, boiled egg, button mushrooms, red onions & bacon bits tossed in your choice of dressing  
\$ 8.50

## Seafood Entrees

### *Roasted Cedar Plank Salmon*

*Fresh Atlantic salmon marinated in garlic, ginger, molasses & rum, roasted on a cedar plank*  
27.95

### *“Thai” Spiced Grouper*

*Grouper marinated in sesame oil, crushed chilies, ground ginger, lime juice, lemon grass, soy sauce & ground coriander seeds, served with Singapore noodles*  
\$ 27.95

### *Sautéed Shrimps and Scallops*

*Sea scallops & shrimp sautéed then tossed in garlic butter & basil, served with your choice of potatoes or rice & seasonal vegetables*  
\$ 27.95

### *Ahi Tuna*

*Pan-seared, sesame-crust Ahi tuna, served with fresh market vegetables & your choice of rice or potatoes*  
\$ 31.50

### *Fresh Whole Lobster*

*1 ½ lb Atlantic lobster, cracked & served with drawn garlic butter, seasonal vegetables & your choice of rice or potatoes*  
Market Price

## Entrees

### *Vegetarian Specialties*

*Inquire about our vegetarian dishes prepared daily by our Chef*  
\$ 17.95

### *Grilled Carrot Ginger Pork Tenderloin*

*Pork tenderloin, marinated in freshly squeezed carrot & ginger juice, grilled & served with braised purple cabbage & caramelized apples*  
\$ 23.95

### *Mediterranean Chicken Supreme*

*Pounded chicken breast, stuffed with black olives, sun dried tomatoes, Feta cheese, sautéed onions, garlic, red peppers & mint.*  
\$ 24.95

### *Chateaubriand for 2*

*16 oz cut of AAA Angus beef tenderloin, cooked to your liking, accompanied by truffle demi-glace & Béarnaise sauce, served with turned broccoli, carrots, zucchini & potatoes, sautéed whole button mushrooms & tomatoes*  
\$ 57.95

### *Surf & Turf*

*AAA Angus beef tenderloin, grilled & prepared to your liking, topped with a whiskey & peppercorn demi-glace & accompanied by a half Atlantic lobster with drawn butter*  
\$ 42.00

### *Filet of Beef Tenderloin*

*AAA Angus beef tenderloin, grilled to your liking, topped with a whiskey & peppercorn demi-glace*  
\$ 32.95

### *New York Steak*

*AAA Angus Beef, grilled to your liking, your choice cut*  
\*8 oz. \$ 26.95      \*12 oz. \$ 32.75  
\*10 oz. \$ 29.75

### *Rack of Lamb*

*Rack of Lamb, brushed with honey & Dijon mustard, crusted in ground hazelnut & bread crumbs*  
\$ 35.95

### *Grilled Veal Chop*

*Grilled to your liking, topped with a mushroom demi-glace*  
\$ 29.50

### *Cornish Hen Piri Piri*

*Spicy, marinated Cornish hen, pounded & stuffed with roasted red peppers, Shiitake mushrooms, wild rice and caramelized onions*  
\$ 27.95

*\*All our meat dishes are accompanied with the Chef's selection of fresh vegetables & your choice of rice, mashed or baked potatoes or pasta.*