

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-crusted 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.*