

APPETIZERS

TIGER SHRIMP COCKTAIL

JUMBO SHRIMP WITH
SPICY HORSERADISH SAUCE
4 FOR \$9 / 8 FOR \$16

TWIN CRABCAKES

TWIN CRAB CAKES SERVED WITH
MANGO SALSA
\$8

PORTOBELLO MUSHROOM

BAKED WITH SPINACH, PINE NUTS,
TOMATO AND GOAT CHEESE
\$8

SLICED GARDEN TOMATOES

BASIL, FRESH MOZZARELLA AND
BALSAMIC GLAZE
\$5.50

WITH KALAMATA OLIVES \$6.00

STUFFED MUSHROOMS

BUTTON MUSHROOMS STUFFED WITH
CRAB MEAT AND BAKED WITH LOBSTER
SAUCE AND FRESH MOZZARELLA
\$9

SMOKED NEW BRUNSWICK SALMON

TOAST POINTS AND ONION WITH SUN-
DRIED TOMATO-CAPER REMOULADE
\$10

PROSCIUTTO WITH MELON

THINLY SLICED WITH ALMONDS AND
BALSAMIC GLAZE
\$6.50

SOUP AND SALAD

— SOUPS —

MUSHROOM EXPLOSION

A SOUP OF THREE MUSHROOMS
WITH SHERRY AND CREAM
CUP \$4 / BOWL \$6

NEW ENGLAND SEAFOOD CHOWDER

MADE WITH FRESH SEAFOOD, POTATO,
THYME, AND CREAM
CUP \$4 / BOWL \$6

— SPECIALTY SALADS —

SPINACH SALAD WITH GORGONZOLA

CANDIED WALNUTS, BACON AND APPLES WITH A
WARM APPLEWOOD-BACON VINAIGRETTE
\$6

SPRING GREENS WITH GOAT CHEESE

BERRIES AND TOASTED PINE NUTS WITH
TRIPLE-BERRY VINAIGRETTE
\$6

HAZELNUT - PEAR

SPRING GREENS WITH TOASTED HAZELNUTS,
PEARS, FRESH MOZZARELLA, AND MAPLE
VINAIGRETTE
\$6

HOUSE SALAD

MIXED GREENS, RED ONIONS, GRAPES, GRAPE
TOMATOES, CARROTS AND CAULIFLOWER WITH
CHOICE OF DRESSING

CHOOSE FROM:

RANCH, BLUE CHEESE, BERRY VINAIGRETTE, APPLE
HONEY DIJON, TOMATO-BASIL BALSAMIC
VINAIGRETTE

\$4

ENTREES

CHICKEN BREAST SAUTÉ \$14

TOMATO BASIL RISOTTO, ASIAGO, BROCCOLI WITH ALMONDS, AND MARINARA

VEGAN STIR FRY \$15

BROCCOLI, ASPARAGUS, CAULIFLOWER, TOMATO, SNOW PEAS, CARROTS, ZUCCHINI, YELLOW SQUASH, SPINACH, APPLES, PORTOBELLO MUSHROOMS, GRAPE TOMATO, GRAPES, TARRAGON, BASIL PESTO, BASMATI RICE

CRAB CAKES SAUTÉ \$21

FOUR CRAB CAKES WITH WATERMELON BAR-B-QUE, SPRING GREENS AND MANGO SALSA BASMATI RICE WITH ALMONDS

ATLANTIC SALMON AND SHRIMP WITH LINGUINE \$18

SMALL SALMON FILETS WITH MEDIUM SHRIMP, SNOW PEAS, PORTOBELLO MUSHROOMS, TOMATOES, ALMONDS, LOBSTER SAUCE, AND CAPERS

ROAST RACK OF NEW ZEALAND LAMB \$27

BOURBON GLAZE, ROAST GARLIC MASHED POTATO, ASPARAGUS, AND CARROT STRIPS

BOURBON TENDERLOIN TIPS \$18

ANGUS TENDERLOIN TIPS SEARED WITH PORTOBELLO MUSHROOMS; FINISHED WITH JIM BEAM BOURBON AND RICH STOCK, WITH ROAST GARLIC MASHED POTATOES AND GRILLED VEGETABLES

GULF SHRIMP SAUTÉ \$22

8 LARGE SHRIMP, HERB BUTTER, LEMON, ONION, TOMATO, MUSHROOM, BASIL, SNOW PEAS, LOBSTER GLAZE, LINGUINE

\$16 SPECIALS

PORK TENDERLOIN OSCAR \$16

PORK MEDALLIONS, TWIN CRAB CAKES, ASPARAGUS, CHARDONNAY CREAM WITH TARRAGON, ROAST GARLIC MASHED POTATO

PORK TENDERLOIN MEDALLIONS \$16

SAUTÉED WITH APPLES, MUSHROOMS, PORTOBELLOS, BRANDY, CREAM, MUSHROOM RISOTTO, AND CHEDDAR

PORTOBELLO MUSHROOM \$16

STUFFED WITH MUSHROOM RISOTTO, BUTTERNUT SQUASH RAGOUT, GOAT CHEESE, SERVED WITH ASPARAGUS AND GRILLED VEGETABLES

GRILLED CHICKEN BREAST \$16

WITH SHRIMP RISOTTO, GRILLED VEGETABLES AND LOBSTER GLAZE

CRAB CAKE SAUTE WITH SHRIMP \$16

ROAST GARLIC MASHED POTATO, LOBSTER GLAZE, FRENCH BEANS WITH ALMONDS

BRAISED DUCK LEG \$16

SERVED WITH A CHERRY DEMI-GLAZE, SPINACH WITH GOAT CHEESE, BERRY VINAIGRETTE, AND ROAST GARLIC MASHED POTATOES.

STEAKS AND CHOPS \$16 SPECIALS

STEAKS ARE SERVED WITH SAUTÉED MUSHROOMS,
GRILLED MIXED VEGETABLES AND **YOUR CHOICE**
OF A BAKED POTATO, ROAST GARLIC MASHED
POTATOES OR FRESH CUT FRIES

FILET MIGNON 5oz \$20
WELL TRIMMED AND MELLOW IN
FLAVOR; 7oz \$25
THE MOST TENDER CUT OF ALL 9oz \$29

NEW YORK STRIP 11oz \$21
FIRM, FULL RICH TEXTURE 16oz \$29

RIBEYE 10oz \$22
WELL MARBLED AND JUICY 14oz \$28

HAMBURGER 8oz \$7
ADD CHEDDAR, SWISS OR BLUE CHEESE \$8

TOURNEDOS WITH GOAT CHEESE \$27
TWIN 4OZ FILETS WITH PORTOBELLO MUSHROOMS AND VEAL
GLAZE WITH THYME, SHIITAKES, MARSALA AND CREAM;
TOPPED WITH GOAT CHEESE AND SERVED WITH GARLIC
MASHED POTATOES

PORK LOIN CHOP \$16
HUGE 14OZ BUTTERFLIED CHOP
WITH PORTOBELLO CABERNET
GLAZE

10 oz. New York Strip \$16
TWICE BAKED POTATO WITH
CHEDDAR AND GRILLED
VEGETABLES

— **SIDE DISHES** —

TWICE BAKED POTATO \$2
SAUTÉED MUSHROOMS \$4
GRILLED VEGETABLES \$5
ASPARAGUS WITH HERB BUTTER \$5
TOMATO-BASIL RISOTTO \$3