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SHARED PLATES

Seasonal Flatbread

ask your server for today's selection

\$12

Steamed Mussels and Clams

PEI mussels steamed in Blue Moon Beer
Bruschetta

\$16

***Fennel Pollen Dusted Sea Scallops**

cauliflower, capers, raisins white wine sauce

\$18

*** Charcuterie Plate**

a selection of cured meats, fine cheeses, pickled
vegetables and condiments

\$20

Grilled Halloumi Cheese
served with marinated olives &
roasted tomatoes

\$12

Mediterranean Mix

chicken souvlaki, hummus, dolmas, tabbouleh,
tzatziki, feta, and pita bread

\$22

Grilled Octopus

with potato, celery, and lemon

\$18

Grilled Artichokes

chevre, orange zest, and olive oil

\$10

SALADS

Roasted Beets Salad

mixed greens, warm goat cheese, hazelnuts,
prosciutto with basil/ orange dressing

\$16

Crab Cake Salad

served with mixed greens in a lemon-caper
vinaigrette, balsamic marinated tomato and onion,
and basil aioli

\$18

Warm Scallop Salad

Romaine, red onion, oranges, candied walnuts
pomegranates in a coriander vinaigrette

\$20

Caesar Salad

hearts of romaine, housemade dressing,
garlic croutons and shaved parmesan

\$12

House Salad

mixed greens, tomatoes, cucumbers, red
onions and choice of dressing

\$6

Chermoula Shrimp Salad

roasted carrots and chickpeas
on a bed of spinach

\$18

VEGETABLE SIDES

Braised Brussel Sprouts, Bacon and Dates \$14

Grilled Vegetables \$12

Glazed Sweet Potatoes with Beluga Lentils \$12

Roasted Carrots, Truffled Yogurt, Chimichurri and Pistachio Dukka \$15

Spicy Green Beans, Harissa Vinaigrette, Tzatziki , Crispy Garlic and Mint \$12

ENTREES

Chicken Pot Pie

poached chicken, spring vegetables, and shitake mushrooms baked in a delicate sauce topped with puff pastry \$20

Roasted Half Chicken with Pan Jus

smashed baby red potatoes and a side salad \$28

*** Grilled Top Sirloin**

with bordelaise, garlic mashed potatoes and sautéed spinach \$25

Seared Salmon with Thai Red Curry Sauce

basmati rice and snap peas \$28

Seared Sea Scallops

orzo pasta, oven roasted tomatoes & sautéed spinach \$36

*** Ribeye with Porcini/ Port Compound Butter**

crispy fried onion rings, roasted potatoes & braised greens \$42

***Lamb Chops Scottadito**

grilled rack of lamb, charred tomatoes, asparagus, onions & rosemary hash browns \$48

*** Duck Two Ways**

seared duck breast & leg confit with a pomegranate glaze, roasted potatoes, and braised greens \$38

Espresso Glazed Baby Back Ribs

glazed sweet potatoes and Beluga lentils \$28

Pork Tenderloin with Lemon Caper Sauce

cannellini beans with pancetta and grilled asparagus \$26

Braised Short Ribs with Root Vegetable Mash \$22

PASTA

Penne Bolognese

beef, pork & veal in a tomato sauce \$26

Pappardelle Pomodoro

Roman artichokes, mushrooms and Castelvetro olives \$22

Pasta del Mare

mussels, clams, bay scallops, and shrimp \$30

House Made Cannelloni with Marinara

filled with ricotta, spinach and mozzarella w/ broccolini \$24

Shrimp Linguini

champagne sauce, pinons, tomatoes & capers \$24

***Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.**