

# Starters

● = denotes new or seasonal menu items

**SPICY CHICKEN PIZZA** **12**  
cilantro & roasted banana pepper pesto, red peppers & red onions, mozzarella & parmesan cheese

**PIZZA MARGHERITE** **10**  
sliced tomatoes & fresh mozzarella, garlic oil, basil

**SMOKED CHICKEN CORN CHOWDER** **5**  
cilantro & paprika oils, focaccia croutons

**ZESTY 'TOMATO BISQUE'** **5**  
cracked black pepper sprinkle & fresh chives

● **GREAT NORTHERN BEAN** **5**  
hearty vegetables & spinach, smoked bacon & crispy pancetta

● **SHRIMP & LOBSTER SCAMPI** **12**  
tomatoes & roasted onions, pinch of banana peppers, garlic butter & fresh basil

**CRISPY CRAB CAKES** **5 / 9**  
organic baby arugula with lemon oil drizzle, remoulade

**ASPARAGUS BREADSTICKS** **9**  
white cheddar-jalapeno dip

● **CORNMEAL CRUSTED SCALLOPS** **11**  
organic arugula & smoked corn-avocado orzo pasta

● **SAUTÉED TUSCAN CALAMARI** **10**  
sautéed calamari with; kalamata olives, vine ripened tomatoes, capers & fresh herbs, topped with bread crumbs & parmesan cheese

**CHEESY CRAB-FONTINA DIP** **11**  
lump crab meat, roasted red peppers & arugula, grilled focaccia bread

● **LOBSTER & SALMON EGGROLLS** **10**  
peach sweet n' sour sauce & soy drizzle

## Salads

*Add roasted chicken breast \$3; house smoked salmon \$5; butter poached-rosemary spiced shrimp \$6; or pan roasted-cornmeal crusted scallops \$8 to the following salads or entrees. Entrees & salads served with one complimentary basket of house baked-herb focaccia bread and roasted garlic olive oil. Additional basket of focaccia bread & roasted garlic olive oil \$1.50, serves 2.*

**BABY BLUE** **7**  
mixed greens, balsamic vinaigrette, candied walnuts, fresh berries, blue cheese crumbles

● **SUMMER CAPRESE** **8**  
vine ripened tomatoes, aged balsamic vinegar & garlic olive oil, mixed greens, kosher salt & black pepper, whole milk mozzarella

**MEDITERRANEAN GARDEN** **8**  
zesty oregano vinaigrette, kalamata olives, artichoke hearts, cucumbers & tomatoes, fried feta & shaved romaine

● **FRIED GREEN TOMATOES** **8**  
organic arugula & garden fresh-fried green tomatoes, crumbled feta & buttermilk-red pepper dressing

\***SEARED SCALLOPS & BABY SPINACH** **12**  
crispy smoked bacon & green onion vinaigrette, crumbled feta cheese

**CAESAR** **6**  
romaine hearts, Caesar dressing, focaccia croutons & parmesan, peppered tomatoes

## 'Sam'iches

*'Sam'iches served with rosemary-spiced fries or Yukon gold potato salad.*

● **BLACKENED ALASKAN HALIBUT** **15**  
mixed greens & crispy eggplant, house cured tomatoes, red peppers & provolone, basil aioli

● **'HOOKED UP' GRILLED CHEESE** **10**  
toasted focaccia bread with; cheddar, boursin-chevre & provolone cheese, roasted red peppers, Roma tomatoes fresh basil & chives

\***ADD SMOKED BACON** **1.50**

\***ADD HOUSE ROASTED TURKEY** **2.50**

\***ADD MAINE LOBSTER** **6**

\***BLACK & BLUE BURGER** **10**  
ground chuck dusted with peppercorns & blue cheese, crisp romaine hearts, sliced Roma tomato & roasted onions, house mayo

\***ADD SMOKED BACON OR MUSHROOMS** **1.50**

● **POT ROAST SANDWICH** **13**  
toasted focaccia & caramelized onions, side of port wine-au jus, roasted garlic mashed potatoes (no side dish included)

\***ADD SMOKED BACON OR MUSHROOMS** **1.50**

# The Goods

*Entrees & salads served with one complimentary basket of herb focaccia bread and roasted garlic olive oil. Additional basket focaccia bread \$1.50, serves 2.*

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● <b>*CORNMEAL CRUSTED-WILD CAUGHT SCALLOPS (MEDIUM RARE)</b>	<b>22</b>
organic arugula & smoked corn-avocado orzo pasta, avocado butter & lemon drizzle	
● <b>VEGETARIAN BLACK PEPPER TAGLIATELLE</b>	<b>11</b>
fresh 'ribbon' pasta, vine ripened tomatoes, fresh basil & oregano, extra virgin olive oil	
*add roasted chicken breast	<b>3</b>
*add pan roasted wild caught scallops	<b>8</b>
<b>*PAN SEARED-WILD CAUGHT ATLANTIC SALMON (MEDIUM RARE)</b>	<b>18</b>
red pepper orzo, crispy spinach, sweet balsamic reduction	
<b>ROASTED CHICKEN PAPPARDELLE</b>	<b>14</b>
fresh 'truffle scented' pasta, red peppers, onions & organic arugula, boursin-chevre cheese, fresh herbs & garlic olive oil	
● <b>BEEF SHORT RIBS 'POT ROAST' STYLE</b>	<b>18</b>
mashed potatoes, honey-tarragon spiced carrots, port wine essence	
<b>ADULT MAC N' CHEESE</b>	<b>20</b>
Maine lobster & chorizo sausage, roasted banana peppers & onions, white cheddar cream, crispy spinach & orecchiette pasta	
<b>*FIRE ROASTED N.Y. STRIP STEAK</b>	<b>26</b>
12 oz. 'choice' strip steak, mashed potatoes, char grilled asparagus & red pepper hollandaise	
*add butter poached-rosemary spiced shrimp	<b>6</b>
*add pan roasted wild caught scallops	<b>8</b>
<b>VEGETARIAN SPINACH FETTUCCINE</b>	<b>14</b>
fresh spinach fettuccine, house cured tomatoes, charred asparagus & baby spinach, banana peppers & chives, light garlic butter	
*add roasted chicken breast	<b>3</b>
*add pan roasted wild caught scallops	<b>8</b>
● <b>SHRIMP &amp; CRAB MEAT LINGUINE</b>	<b>21</b>
fresh tomato linguine & roasted red peppers, house cured tomatoes, pickled banana peppers & garlic slivers, organic arugula & extra virgin olive oil	
*add pan roasted wild caught scallops	<b>8</b>
<b>*CHAR-GRILLED FLANK STEAK</b>	<b>18</b>
garlic mashed, charred-lemon vinaigrette dressed organic arugula, house steak sauce	
● <b>*HERB ENCRUSTED PORK CHOP</b>	<b>17</b>
Yukon gold potato hash w/ garlic cloves & rosemary, fennel spiced green beans	
● <b>*PAN ROASTED-ALASKAN HALIBUT</b>	<b>25</b>
sundried tomato risotto with crab meat, organic arugula & green onion emulsion	

## Small Plates & Sides

● <b>SUNDRIED TOMATO RISOTTO W/ CRAB</b>	<b>8</b>	<b>ADULT MAC N' CHEESE W/ LOBSTER</b>	<b>13</b>
<b>MUSHROOMS &amp; ONIONS</b>	<b>5</b>	<b>GRILLED ASPARAGUS W/ HOLLANDAISE</b>	<b>7</b>
<b>GARLIC MASHED POTATOES</b>	<b>4</b>	<b>HONEY-TARRAGON CARROTS</b>	<b>4</b>
● <b>CRISPY SPINACH W/ FETA</b>	<b>5</b>	● <b>SMOKED CORN-AVOCADO ORZO</b>	<b>6</b>