

Starters

SMOKED CHICKEN CORN CHOWDER cilantro & paprika oils, focaccia croutons	6.5	CRAB CAKE oven roasted tomato, baby arugula, charred lemon vinaigrette	9
BUTTERNUT SQUASH & SWEET POTATO BISQUE toasted almonds & yogurt	6.5	ASPARAGUS BREADSTICKS white cheddar-jalapeno dip	9
SHRIMP & LOBSTER SCAMPI tomato & roasted onion, pinch of banana peppers, garlic butter & fresh basil	13	TUSCAN CALAMARI (DOMESTIC) sautéed Louisiana calamari with; kalamata olives, tomatoes, capers & fresh herbs, topped with bread crumbs & parmesan cheese	10
LOBSTER & SALMON EGGROLLS peach sweet n' sour sauce & soy drizzle	9	CHARCUTERIE & CHEESE see feature sheet for tonight's availability	9
STOUT BATTERED-FRIED PICKLES spicy honey aioli	6	MUSSELS & SHRIMP Pabst Blue Ribbon beer, smoked bacon, cilantro, smoked tomato-chevre broth	9
HERB CRUSTED PAN ROASTED SCALLOPS butternut squash-pancetta risotto, pistachio brown butter	13		

Salads

Entrees & salads served with one complimentary basket of house baked focaccia bread. Additional basket of bread \$1.50, serves 2.

BOM CAESAR crisp romaine lettuce, pecorino-Romano-parmesan cheese, focaccia croutons, oven dried tomato & lemon-caper dressing	7	SEARED SCALLOP & BABY SPINACH smoked bacon, green onion vinaigrette, crumbled feta	9
BABY BLUE mixed greens, balsamic vinaigrette, candied walnuts, fresh berries, blue cheese crumbles	7	HAZELNUT PEAR SALAD ripe pears & toasted hazelnuts, mixed garden greens, aged white cheddar, mixed greens & creamy vanilla dressing	8
		TASTY SALAD ADDITIONS:	
		HERB CRUSTED SCALLOPS	9
		ROCK SHRIMP SCAMPI	6
		ROASTED CHICKEN BREAST	4
		PORTOBELLO MUSHROOMS	3
		ANCHOVIES	1.5

'Sam'iches

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

CRAB CAKE baby arugula, sliced tomato, banana pepper remoulade, toasted focaccia bread	12	BLACK & BLUE BURGER peppercorns & blue cheese, crisp shredded lettuce, sliced tomato & roasted onions, house mayo	10
'HOOKED UP' GRILLED CHEESE toasted focaccia bread with; cheddar, boursin-chevre & provolone cheese, roasted peppers, sliced tomato fresh basil & chives	10	ADD SMOKED BACON OR MUSHROOMS	2
ADD SMOKED BACON	2	POT ROAST PANINI toasted focaccia & caramelized onions, port wine-au jus & mashed potatoes, horseradish crème fraichè (no side dish included)	15
ADD HOUSE ROASTED TURKEY	2	ADD SMOKED BACON OR MUSHROOMS	2
ADD ATLANTIC LOBSTER	9		

**Health advisory: Consuming raw or undercooked meat & seafood increases the risk of food borne illness.*

Pies & Noodles

SPICY CHICKEN PIZZA	14	SEAFOOD PAPPARDELLE	19
smoked chicken & roasted banana pepper pesto, red peppers & onions, mozzarella & parmesan, cilantro		herbed pappardelle pasta, house smoked cedar plank salmon, crab meat, grape tomatoes, spinach, white wine-chevre broth	
PIZZA MARGHERITE	11	VEGETARIAN SPINACH FETTUCCINE	14
sliced vine ripened tomatoes & fresh mozzarella, garlic oil, basil		fresh spinach fettuccine, oven roasted tomatoes, charred asparagus & roasted onions, spinach, banana peppers & fresh herbs, extra virgin olive oil	
PEPPERONI & SPANISH CHORIZO PIZZA	13.5	ADULT MAC N' CHEESE	23
house red sauce, mozzarella & provolone, fresh oregano		Atlantic lobster & chorizo sausage, banana peppers & slow roasted onions, penne pasta with white cheddar cream sauce	
SPINACH & FOREST MUSHROOM PIZZA	14	PASTA ADD ONS:	
boursin-chevre spread, vine ripened tomatoes, baby spinach, blue cheese, mozzarella & provolone		add flank steak	12
ROCK SHRIMP & ARUGULA PESTO PIZZA	17	add Atlantic lobster	9
sliced tomato & baby arugula, fresh mozzarella, fresh basil & aged parmesan cheese		add herb crusted scallops	9
CHICKEN & CHORIZO PIZZA	14	add rock shrimp scampi	6
smoked chicken, spicy chorizo sausage, arugula & arugula pesto, white cheddar, mozzarella-provolone blend		add roasted chicken breast	4
		add Portobello mushrooms	3

Signature Dishes

*HERB CRUSTED-PAN ROASTED SCALLOPS WILD CAUGHT-MEDIUM RARE	24
butternut squash-pancetta risotto, pistachio brown butter	
*PAN SEARED ATLANTIC SALMON (MEDIUM RARE)	21
red pepper orzo, crispy spinach, sweet balsamic reduction	
ROSEMARY SCENTED PORK TENDERLOIN (OHIO FARM RAISED)	19
GARLIC MASHED POTATOES, BRUSSELS SPROUTS W/ KUROBUTA PORK BELLY, BALSAMIC DRIZZLE	
OVEN ROASTED CHICKEN (OHIO FARM RAISED)	14
SWEET POTATO GNOCCHI W/ PANCETTA & SWISS CHARD, NATURAL REDUCTION	
BEEF SHORT RIBS 'POT ROAST' STYLE	19
black pepper-honey carrots, garlic mashed potatoes, crispy leeks	
*CHAR-GRILLED FLANK STEAK	18.5
roasted garlic mashed, BRUSSELS SPROUTS W/ KUROBUTA PORK BELLY, BALSAMIC DRIZZLE, house steak sauce	

Small Plates & Sides

BUTTERNUT SQUASH-PANCETTA RISOTTO	6	ASPARAGUS W/ LEMON VINAIGRETTE	6
ROASTED PORTOBELLO MUSHROOMS	3	BLACK PEPPER-HONEY GLAZED CARROTS	4
GARLIC MASHED POTATOES	4	ROSEMARY-GARLIC FRIES	3
BRUSSELS SPROUTS & PORK BELLY	6.5	SWEET POTATO GNOCCHI W/ PANCETTA	7