

# Starters

**CRISPY CRAB CAKES** 5 / 9

organic baby arugula with lemon oil drizzle, remoulade

**ASPARAGUS BREADSTICKS** 7

white cheddar-jalapeno dip

● **PIZZA MARGHERITE** 10

sliced tomatoes & fresh mozzarella, garlic oil, basil

● **LOBSTER & SALMON EGGROLLS** 10

peach sweet n' sour sauce & soy drizzle

● **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 w/ bread crumbs & parmesan

**SOUP SELECTIONS** 5

**BISTRO STYLE 'TOMATO BISQUE'**

cracked black pepper sprinkle & fresh chives

**GREAT NORTHERN BEAN**

hearty vegetables & spinach, smoked bacon & pancetta

**SMOKED CHICKEN-CORN CHOWDER**

focaccia croutons, paprika & cilantro oils

**SOUP OF THE MOMENT**

"soupe du jour"... "Mmm, that sounds good. I'll have that."

# Salads

*Add roasted chicken breast \$3; house smoked salmon \$5; char-grilled shrimp \$6; or pan roasted 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.*

**\*SEARED SCALLOPS & BABY SPINACH** 12

crispy smoked bacon & green onion vinaigrette, crumbled feta cheese

● **FRIED GREEN TOMATOES** 8

organic arugula & garden fresh-fried green tomatoes, crumbled feta & buttermilk red pepper dressing

**MEDITERRANEAN GARDEN** 8

zesty-oregano vinaigrette, kalamata olives, cucumbers & grape tomatoes, fried feta & shaved romaine

**\*GRILLED N.Y. STEAK 'COBB' SALAD** 11

romaine & creamy blue cheese dressing, bacon, tomatoes, blue cheese, fried egg, white cheddar, avocado, focaccia

**CAESAR** 6

romaine hearts, Caesar dressing, focaccia croutons & parmesan cheese, peppered tomatoes

**SOUP N' SIDE DISH** 7.75

cup of soup & your choice of side dish; rosemary-spiced fries, Bistro, Caesar, Yukon gold potato salad or fruit

# 'Sam'iches

*Sides are available for \$2.75. Side dishes are; rosemary-spiced fries, fresh seasonal fruit with honey-yogurt drizzle, Yukon Gold potato salad, baby blue, and Caesar side salad.*

● **BLACKENED ALASKAN HALIBUT** 12

mixed greens & crispy eggplant, house cured tomatoes, red peppers & provolone, basil aioli

**\*BLACK & BLUE BURGER** 7

ground chuck dusted with peppercorns & blue cheese, romaine lettuce, sliced tomato & roasted onions, mayo

**\*add smoked bacon or mushrooms** 1.50

**SOUP & HALF SANDWICH** 7

choice of soup & one of the half sandwiches below;

- B.E.L.T.-bacon, egg, lettuce, tomato on 9 grain, mayo
- Chicken salad on Toasted Ciabatta-arugula & tomato
- Smoked salmon bagel-watercress/red onion/roma/crème fraichè
- Turkey club-mushroom/bacon/L&T/Swiss/cheddar/mayo/9 grain

**'HOOKED UP' GRILLED CHEESE** 6

toasted focaccia bread with; cheddar, boursin-chevre & provolone cheese, roasted red peppers, Roma tomatoes

**\*add smoked bacon or turkey** 1.50

**\*add Maine lobster** 6

● **ROASTED CHICKEN BAGUETTE** 7

organic watercress & crisp red onions, toasted baguette, whole grain mustard-basil aioli, house cured tomatoes

**HOUSE ROASTED TURKEY CLUB** 7

mushrooms & smoked bacon, sliced tomato, romaine, Swiss, cheddar, house mayo & nine-grain oat bread

**SMOKED SALMON BAGEL** 8

herbed crème fraichè & Roma tomato, red onion & watercress

# Other Bites

*Entrees & salads served with one complimentary basket of herb focaccia bread and roasted garlic olive oil.*

**BLACK PEPPER TAGLIATELLE** 8

fresh ground black pepper linguine, vine ripened tomatoes, garden fresh basil & oregano, extra virgin olive oil

**BEEF SHORT RIBS 'POT ROAST' STYLE** 13

roasted potatoes w/ garlic & rosemary, tarragon-spiced carrots, port wine au jus

**\*PAN SEARED ATLANTIC SALMON** 12

red pepper orzo, crispy spinach, sweet balsamic reduction

**ADULT MAC N' CHEESE** 8

chorizo sausage, roasted banana peppers & onions, white cheddar cream sauce & orecchiette pasta

**\*add Maine lobster** 6