

Starters

Calamari Siciliano
breaded, plum tomatoes,
sautéed spinach, garlic
aioli, balsamic reduction 14

Shrimp Cocktail
poached shrimp, house
cocktail sauce with
lemons and olives 12

Crab Cake
jumbo lump cake,
saffron/champagne aioli 12

Spinach and Artichoke
baked bread dip 9

Crispy House Chicken Bites
Fire & Ice spiced or mild 9
Celery & Blue Cheese 1.5

Clams Bianco
simmered in white wine,
fresh herbs, lemon and
butter 12

Mediterranean Bruschetta
toasted crostini, tomato melange,
artichoke hearts, capers, balsamic
vinaigrette 8

Marinated Stuffed Portabella
with a chorizo stuffing and
house romesco sauce 9

Broken Meatballs
beef, veal and pancetta slow
simmered in house marinara,
asiago cheese crisp 9

Salads

Garden
mixed field greens, tomato, cucumber, onion,
croutons 6/8
Ranch, Green Goddess, Blue Cheese, Balsamic
Vinaigrette, Parmesan Peppercorn, Raspberry
Vinaigrette, Oil & Vinegar
Blue Cheese Crumbles 1

Artichoke, Bacon and Tomato
marinated artichoke, crisp bacon, oven dried
tomatoes, Asiago, balsamic reduction, parmesan
peppercorn dressing 10/13

Orange Cognac
signature fire and ice salad, mixed field greens,
crumbled gorgonzola, candied walnuts, raisins
and orange cognac dressing 9/12

Caesar
romaine hearts, red onion, grated parmesan,
croutons and caesar dressing 8/10

Soups

French Onion Soup 7
caramelized onions, house crouton, gruyere
Soup de jour cup/bowl 4/6

Add Protein to Salad

Shrimp 8 Chicken 6
Salmon 8 Crab Cake 12

Bar Burger
8oz black angus, cooper
cheese, brioche bun, lettuce,
tomato and onion, fresh cut
fries 12

Burgers/Sandwiches

Burger of the Day
ask your server about our daily creations 14

Crab cake sandwich
brioche bun, lettuce, tomato,
onion, champagne saffron aioli
and fresh cut fries 15

Truffle Mac and Cheese
creamy house blend of cheeses,
truffle oil drizzle, baked with
toasted Panko 17
add lobster 12
add crab 10

Pasta

Penne bolagnaise 18
Meatball marinara 18
Penne alla vodka 16
Aglio e olio 15

Choice of penne, angel hair or linguine

Sides

Cone of Truffle Asiago
House Cut Fries 8
Mashed Potatoes 4
Vegetable of the Day 4
Sautéed Spinach 5
Pasta 6

Mains

Seared Diver Scallops

encrusted in toasted hazlenuts with a port wine/pear reduction, gorgonzola risotto 31

Vegan Tofu Stir Fry

sesame seared tofu, julienne vegetables, sweet chili teriyaki, jasmine rice 16

Add lobster 12

Add shrimp 8

Seafood Skewers

Little love to the old Yesterday's grilled diver scallops, lobster and shrimp with lemon/garlic butter, over linguine 40

Broiled Haddock

lemon caper, white wine and fresh herbs, rice pilaf, vegetable of day 22
add crab 27

Eggplant Parmesan

panko fried, fresh herbs, ricotta, blistered tomatoes, toasted pine nuts, 3 cheese blend, choice of vegetable de jour or side of pasta 18
Substitute risotto 4

Blackened or Grilled Salmon

with a soy/ginger glaze, quinoa pilaf and sesame julienne vegetables 27

Jumbo Lump Crab Cakes
saffron/champagne aioli,
jasmine rice and vegetable
of the day 28

Stella Artois Chicken Pot Pie

peas, carrots and celery in a flaky crust, topped with a puff pastry, served with mashed potatoes and vegetables 20

Chicken

Francaise, egg battered, lemon caper sauce

Scampi, lemon, garlic, white wine and butter

Marsala, marsala wine, mushrooms, fresh herbs

Alfredo, cream, parmesan, garlic

Parmesan, panko fried, red sauce, ricotta, 3 cheese blend

Chicken entrees 20
served with pasta or rice
and vegetable de jour
Substitute Risotto 4

Veal Francaise

egg battered, lemon caper sauce, served with rice and vegetable of day or pasta 29

Veal Chasseur

sauteed veal, marsala wine, mushrooms, roasted red peppers, light cream, finished with tarragon, mashed potatoes and vegetable de jour 29

House Smoked Double Cut Pork Chop

finished in a cast iron with a maple gastrique, sauteed apples and candied walnuts 27

Steaks

8oz Filet Mignon

demi glaze, frizzled onions, mashed potatoes, vegetable de jour 40

14oz New York Strip

bacon, mushroom, caramelized onion compound butter, mashed potatoes, vegetable de jour 42

Add signature topping, marinated portabella, crumbled gorgonzola and balsamic red onions 5

All entrees include house-made bread & butter and garden salad with choice of dressing:

Ranch, Green Goddess, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Parmesan Peppercorn, Oil & Vinegar
Blue Cheese Crumbles 1

Substitute for garden salad: Caesar salad 2 Orange Cognac salad or Artichoke, Bacon and Tomato salad 3

- All Take-Out Orders Add 2
- Share Entree Add 5
- 20% gratuity added to parties of 6 or more
- Gluten Free options available