



~DINNER MENU~

STARTERS

Fresh house made soups cup/bowl 4/6

FRENCH ONION 7

SOUP SAMPLER our two house soups plus French onion soup 7

SHRIMP COCKTAIL poached shrimp, cocktail sauce, lemon and olives 14

BROKEN MEATBALLS house blend of veal, beef and pancetta simmered in tomato sauce,
baked cheese crisp 10

CHARCUTERIE BOARD imported meats and cheeses, pistachios, crostini, pepperoncini with house made
jam 15

"BACK MOUNTAIN CAVIAR" our vegan 3 bean salad with capers, quinoa, served with fresh fried corn tortillas
9

CALAMARI SICILIANO breaded, plum tomatoes, sautéed spinach, garlic aioli, balsamic reduction 15

MARINATED STUFFED PORTABELLA stuffed with chorizo and red peppers, finished with a
roasted corn coulis 10

BONELESS CHICKEN BITES in house mild sauce 9 ~ add bleu cheese and celery 1.50

CLAMS BIANCO simmered in white wine, fresh herbs, lemon and butter 13

CRAB CAKE jumbo lump cake, saffron/champagne aioli 15

SPINACH AND ARTICHOKE baked bread dip 9

SALADS

GARDEN mixed field greens, tomato, red onion, cucumbers and croutons
6/8

Available dressings include: ranch, Green Goddess, bleu cheese, balsamic vinaigrette, parmesan peppercorn, raspberry vinaigrette,
oil/vinegar, add bleu cheese crumbles 1.50

ORANGE COGNAC mixed field greens, crumbled gorgonzola, candied walnuts, and dried
cranberries with our signature orange cognac dressing 9/12

ABT mixed field greens, marinated artichoke hearts, crispy bacon, oven roasted tomatoes,
house crostini, parmesan peppercorn dressing and balsamic reduction drizzle 9/12

CAESAR torn romaine hearts, Caesar dressing, red onion, grated parmesan cheese, croutons 8/10

SALAD ADD ONS

Grilled shrimp 9 4/8 oz. Grilled salmon 9/17 Grilled chicken breast 6 Jumbo lump crab cake 15

ADDITIONAL SIDES

Truffle/asiago fries 8 Sautéed spinach 5 Pasta 6 Risotto 7 Mashed potatoes 4 Vegetable of the day 4

BURGERS/SANDWICHES

All sandwiches and burgers are served on a brioche bun with fresh cut french fries

YESTERDAY'S BAR BURGER Cooper cheese, lettuce, tomato and onion 12

CRAB CAKE SANDWICH lettuce, tomato, onion, champagne/saffron aioli 17

BURGER OF THE WEEK our ever changing featured burger, ask your server for this week's selection mkt. price

ENTREES

All entrees include house made bread and butter and garden salad or cup of soup

Substitute garden salad for: Caesar salad 2, orange cognac salad or artichoke bacon and tomato salad 3

Available pastas: angel hair, penne or linguine

AGLIO E OLIO with angel hair pasta 15

PENNE ALLA VODKA 16

PENNE BOLOGNAISE 18

MEATBALL MARINARA over angel hair pasta 18

CHICKEN ALFREDO over linguine 21

VEGAN TOFU STIR FRY sesame seared tofu, julienne vegetables, sweet chili teriyaki, jasmine rice 16

ADD LOBSTER 16

ADD SHRIMP 9

EGGPLANT/CHICKEN PARMESAN panko fried, fresh herbs, ricotta, blistered tomatoes, 3 cheese blend,
side of angel hair marinara 18/21 *eggplant has pine nuts *substitute risotto 4

SHRIMP RISOTTO sautéed shrimp, oven roasted tomatoes over a gorgonzola risotto with a rustic charred tomato
sauce 29

LOBSTER MAC AND CHEESE imported cheese, bechamel and fresh lobster tail baked with an old bay panko
topping 34

CHICKEN/VEAL FRANCAISE egg battered, lemon caper sauce, rice and vegetables 21/30

VEAL CALABRESE sautéed veal scallopini, caramelized peppers, onions and mushrooms, chianti tomato sauce
30

CHICKEN SCAMPI lemon, garlic, white wine and butter over linguine 21

STELLA ARTOIS CHICKEN POT PIE organic free range chicken slow simmered with fresh peas, and corn in a
crispy pie crust, puff pastry 20

CHICKEN MARSALA marsala wine, mushrooms, and fresh herbs with mashed potato and vegetables 21

HOUSE SMOKED DOUBLE CUT PORK CHOP whisky-dried cherry compote, encrusted in panko and toasted
almonds 29

SEARED SCALLOPS port wine/pear reduction, toasted hazelnuts, goat cheese risotto 35

SEAFOOD SKEWERS little love to the old Yesterday's: grilled scallops, lobster and shrimp, lemon/garlic butter
over linguine 43

BLACKENED OR GRILLED SALMON apple cider glaze, quinoa/spinach pilaf, julienne vegetables 29

BROILED HADDOCK lemon, capers, white wine and fresh herbs, rice pilaf and vegetables 23
WITH CRAB 32

JUMBO LUMP CRAB CAKES saffron/champagne aioli, jasmine rice and vegetables 34

FILET MIGNON 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 42

NEW YORK STRIP 14 oz., bleu cheese/IPA compound butter, mashed potato and vegetables 44

Add our Chef's signature topping: marinated portabella, crumbled gorgonzola and balsamic red onions 5