



~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

BRUSCHETTA assorted tomatoes on house made bread, fresh herbs, balsamic drizzle 8

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

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

BONELESS CHICKEN BITES in house mild sauce 10 ~ add bleu cheese and celery 1.50

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

SHRIMP SCAMPI fresh shrimp sautéed in garlic, white wine, lemon and butter 9

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 7

Jumbo lump crab cake 15

5 oz. Lobster tail 17

ADDITIONAL SIDES

Truffle/asiago fries 8

Pasta 6

Mashed potatoes 4

Sautéed spinach 5

Risotto 7

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 14

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

PENNE ALLA VODKA 17 **AGLIO E OLIO** with angel hair pasta 16 **PENNE BOLOGNAISE** 19

MEATBALL MARINARA over angel hair pasta 19 **CHICKEN ALFREDO** over linguine 21

GENERAL TSO'S TOFU flash fried, julienne stir fried vegetables 17 **ADD LOBSTER** 34 **ADD SHRIMP** 26

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*

CHICKEN SCAMPI lemon, garlic, white wine and butter over angel hair pasta 21

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

LOBSTER PRIMAVERA fresh vegetables and herbs in a light cream sauce over linguine 36

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

VEAL CHASSEUR sautéed veal, marsala wine, mushrooms, roasted red peppers, light cream, finished
with tarragon, mashed potato and vegetables 30

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

HOUSE SMOKED DOUBLE CUT PORK CHOP peach/jalapeno chutney, mashed potato and vegetables
29

SEARED SCALLOPS spicy lobster veloute, saffron/leek risotto and vegetables 45

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

BLACKENED OR GRILLED SALMON light house BBQ glaze, mango/strawberry salsa, quinoa pilaf
and julienne vegetables 29

BROILED HADDOCK lemon, capers, white wine and fresh herbs, rice pilaf and vegetables 24
WITH CRAB 33

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

BIRRIAS STYLE BRAISED BEEF SHORT RIB with black beans and rice 29

FILET MIGNON 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 44

NEW YORK STRIP 14 oz., bacon/caramelized leek compound butter, mashed potato and
vegetables 44

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