



## ~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, grated grana padano 10

**PEAR/BRIE CROSTINI** port wine poached pears, brie cheese, candied walnuts 9

**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 8

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, orrechiette or linguine*

**MAC AND CHEESE** pumpkin bechamel, toasted bread crumbs 19 **ADD LOBSTER** 36

**ORECCHIETTE PASTA** kale, pine nuts, butternut squash, roasted red peppers, garlic, olive oil 19 **ADD CHICKEN** 27

**BOLOGNAISE PAPPARDELLE** slow simmered beef, veal and pancetta, grated grana padano, 25

**MEATBALL MARINARA** over angel hair pasta 19

**CHICKEN ALFREDO** over linguine 23

**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 18/23 **SUBSTITUTE RISOTTO** 4 *\*eggplant has pine nuts*

**CHICKEN SCAMPI** lemon, garlic, white wine and butter over angel hair pasta 23

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

**SEAFOOD FRA DIAVLO** shrimp, calamari and crab over linguine 39

**CHICKEN/VEAL FRANCAISE** egg battered, lemon caper sauce, rice and vegetables 23/30

**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 23

**SMOKED PORK DELMONICO** house smoked, cherry/whiskey glaze, almond panko, mashed potato and  
vegetables 29

**SEARED SCALLOPS AND JUMBO LUMP CRAB** champagne/lemon butter sauce, jasmine rice pilaf and vegetables 49

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

**BLACKENED OR GRILLED SALMON** miso/maple glazed, crispy wonton strips, 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

**GRASSFED MEATLOAF** charred tomato demi glace, crispy onion, mashed potato and vegetables 25

**FILET MIGNON** 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 46

**NEW YORK STRIP** 14 oz., bleu cheese/horseradish compound butter, mashed potato and  
vegetables 46

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