



~DINNER MENU~ STARTERS

Fresh house made soups cup/bowl 4/6

FRENCH ONION 8

SOUP SAMPLER our two house soups plus French onion soup 8

SHRIMP COCKTAIL poached shrimp, cocktail sauce, lemon and olives 15

SEAFOOD TOWER chef's selection of fresh seafood for two or four market price

MEDITERRANEAN BRUSCHETTA fresh tomato, capers, fresh herbs, house crostini 10

BROKEN MEATBALLS house blend of veal, beef and pancetta simmered in tomato sauce, grated grana padano 11

CHARCUTERIE BOARD imported meats and cheeses, pistachios, crostini, pepperoncini with house made jam 16

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

BONELESS CHICKEN BITES in house mild sauce 11 ~ add bleu cheese and celery 1.50

CLAMS BIANCO simmered in white wine, fresh herbs, lemon and butter 14

SHRIMP SCAMPI fresh shrimp sautéed in garlic, white wine, lemon and butter 10

SPINACH AND ARTICHOKE baked bread dip 10 **ADD CRAB** 18

CRAB CAKE jumbo lump cake, saffron/champagne aioli 16

SALADS

GARDEN mixed field greens, tomato, red onion, cucumbers and croutons 7/9

*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 9/11

SALAD ADD ONS

Grilled shrimp 10 4/8 oz. Grilled salmon 9/17 Grilled chicken breast 9

Jumbo lump crab cake 16 8 oz. Ahi Tuna 17 5 oz. Lobster tail 17

ADDITIONAL SIDES

Truffle/asiago fries 9

Pasta 7

Mashed potatoes 5

Sautéed spinach 6

Risotto 8

Vegetable of the day 5

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 15

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, orange cognac salad or artichoke bacon and tomato salad 4

Available pastas: angel hair, orrechiette or linguine

LOBSTER PRIMAVERA fresh garlic, tomatoes, zucchini and squash over linguine tossed in a light cream sauce 35

RATATOUILLE PASTA zucchini, eggplant, peppers, squash, tomato, garlic and olive oil over linguine 19 **ADD CHICKEN** 27

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

MEATBALL MARINARA over angel hair pasta 21

GENERAL TSO'S VEGAN TOFU flash fried, julienne stir fried vegetables 18 **ADD LOBSTER** 34 **ADD SHRIMP** 26

EGGPLANT/CHICKEN PARMESAN panko fried, fresh herbs, ricotta, blistered tomatoes, 3 cheese blend,
side of angel hair marinara 19/24 **SUBSTITUTE RISOTTO** 5

CHICKEN SCAMPI lemon, garlic, white wine and butter over angel hair pasta 24

PESTO SHRIMP sauteed shrimp, basil pesto, cream, oven dried tomatoes over pasta 29

CHICKEN/VEAL PICCATA egg battered, lemon caper sauce, rice and vegetables 24/31

VEAL CHASSEUR sautéed veal, marsala wine, mushrooms, roasted red peppers, light cream, finished
with tarragon, mashed potato and vegetables 31

CHICKEN MARSALA marsala wine, mushrooms, and fresh herbs with mashed potato and vegetables 24

SMOKED PORK DELMONICO house smoked, bacon wrapped, jalapeno cream sauce, mashed potato
and vegetables 29

SEARED SCALLOPS AND JUMBO LUMP CRAB tomatillo/avocado salsa, corn relish, rice 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 house BBQ sauce, strawberry/mango salsa, goat cheese
risotto and 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 35

FILET MIGNON 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 47

NEW YORK STRIP 14 oz., bleu cheese/horseradish compound butter, mashed potato and
vegetables 47

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

**Eating raw or undercooked meats, eggs and seafood increases the risk of food-borne illness*

**20% gratuity is added to parties of 6 or more*

A 3% transaction fee will be applied on credit card payments. An ATM is available and Debit cards are exempt from the fee.