

# DINNER MENU

## STARTERS

Fresh house made soups cup/bowl 4/6

### FRENCH ONION 8

**SOUP SAMPLER** our two house soups plus French onion soup 9

**SHRIMP COCKTAIL** poached shrimp, cocktail sauce, lemon and olives 16

**\*SEAFOOD TOWER** chef's selection of fresh seafood market price

**HOUSE FLATBREAD** wild mushroom mix, bechamel sauce, leek microgreens, wilted kale, truffle oil, grana padano cheese 14

**BROKEN MEATBALLS** house blend of veal, beef and pancetta simmered in tomato sauce, grated grana padano 12

**CHARCUTERIE BOARD** imported meats and cheeses, pistachios, crostini, pepperoncini with house made jam 17

**CALAMARI SICILIANO** breaded, plum tomatoes, sautéed spinach, garlic aioli, balsamic reduction 16

**SPINACH AND ARTICHOKE** baked dip with house tortilla chips 11 **ADD CRAB** 19

**GRILLED SHRIMP** with a maple/soy glaze, rice, pickled shallots and crispy wontons 13

**STEAMED CLAMS** simmered in white wine, fresh herbs, lemon and butter OR Cajun garlic butter 15

**CRAB CAKE** jumbo lump cake, saffron/champagne aioli 18



## SALADS

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

*Available dressings include: ranch, Green Goddess, bleu cheese, dark balsamic vinaigrette, white balsamic vinaigrette, parmesan peppercorn, 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

**CAESAR** torn romaine hearts, Caesar dressing, red onion, grated parmesan cheese, croutons 9/11 **ADD ANCHOVY** 1.50

**HARVEST SALAD** Honeycrisp apples, candied pecans, red beets, pumpkin seeds, apple cider vinaigrette 17



## SALAD ADD ONS

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

Jumbo lump crab cake 17      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

## ENTREES

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

*Substitute garden salad/cup soup for: Caesar salad, our signature orange cognac salad or crock of French onion soup 4*

**BOLOGNESE PAPPARDELLE** slow simmered beef, veal and pancetta, grated grana padano, 28

**MEATBALL PASTA BAKE** house meatballs, campanelle pasta, three cheese blend and ricotta 24

**BUTTERNUT SQUASH RISOTTO** finished with coconut milk and ginger, toasted pumpkin seeds and cinnamon infused agave 21

**ADD LOBSTER 38    ADD SHRIMP 31**

**EGGPLANT/CHICKEN PARMESAN** panko fried, fresh herbs, ricotta, blistered tomatoes, 3 cheese blend,  
side of angel hair marinara 20/25      **SUBSTITUTE RISOTTO 5**

**CHICKEN \$25    VEAL \$32**

Select your preparation: Marsala, Chasseur, Piccata or Scampi

**CHICKEN POT PIE** organic, free range chicken with mashed potato and vegetables, served in a flaky pie  
crust and topped with a puff pastry 25

**SMOKED PORKCHOP** house smoked, bourbon/BBQ glazed, spicy peach salsa, mashed potatoes and vegetables 34

**SHRIMP AND CRAB PASTA** Mediterranean style with capers and olives over linguine 32

**LOBSTER MAC N CHEESE** campanelle pasta, Old Bay bechamel sauce, fontina and aged cheddar cheeses,  
Ritz cracker/grana padano cheese gratin 36

**STIR FRIED VEGETABLES** peppers, onions, mushrooms, edamame, teriyaki/mirin, lo mein noodles 20

**ADD CHICKEN BREAST 9 | ADD SHRIMP 10 | ADD 5 OZ. LOBSTER TAIL 17**

**BLACKENED SHRIMP PASTA** in a tomato blush sauce with sauteed kale, and artichoke hearts over linguine 31

**TOGARASHI SEARED AHI TUNA** with peach gochujang glaze, crispy wontons, pickled shallots, served with  
wasabi risotto and vegetables 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** with a pomegranate/miso glaze, sesame seeds, pickled ginger slaw, rice and vegetables 30

**BROILED HADDOCK** lemon, capers, white wine and fresh herbs, rice pilaf and vegetables 31

**WITH CRAB 43**

**JUMBO LUMP CRAB CAKES** saffron/champagne aioli, jasmine rice and vegetables 38

**FILET MIGNON** 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 48

**NEW YORK STRIP** 14 oz., mashed potatoes and vegetables 48 - *Choose Your Preparation :*

*Bleu cheese/horseradish compound butter - house demi glace - Pittsburgh/black and bleu*

*Chef's signature topping: marinated portobello, crumbled gorgonzola cheese and balsamic red onions ADD 5*

*Au poivre - pepper encrusted with a brandied cream sauce ADD 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*

*To our valued guests, a 3% transaction fee will be applied on all credit card payments..*

# BAR MENU

## 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 18

**CRAB CAKE SANDWICH** lettuce, tomato, onion, champagne/saffron aioli 18

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



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**BONELESS CHICKEN BITES** in house mild sauce 12 ~ add bleu cheese and celery 1.50

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