

DINNER MENU

STARTERS

HOMEMADE SOUP

cup 5 / bowl 7

FRENCH ONION 10

SOUP SAMPLER 10

*Our Two Homemade Soups
& French Onion*

WHIPPED FETA 12

*Hot Honey Drizzle, Toasted Pistachios
& Grilled Pita*

HUMMUS TRIO 14

*Roasted Red Pepper, Butternut Squash
& Spinach Pesto
with Grilled Pita & Vegetable Crudit *

SPINACH & ARTICHOKE 11 ADD CRAB 19

Baked Dip with House Tortilla Chips

SHRIMP CEVICHE 14

Aguachile, Confit Fingerling Potatoes, Avocado, Lime

SMOKED SALMON CROSTINI 14

Creme Fraiche, Fried Capers, Dill, Caviar

BROKEN MEATBALLS 12

*House Blend of Beef, Veal & Pancetta simmered
in Tomato Sauce & Fresh Mozzarella Cheese*

SHRIMP COCKTAIL 16

*Lemon Poached Shrimp with Cocktail Sauce
& Green Olives*

BLUE POINT OYSTERS 16

with Pear Ginger Mignonette

CRAB CAKE 18

*Jumbo Lump Crab Cake, Saffron Champagne Aioli, Arugula
& Lemon Caper Vinaigrette*

CALAMARI SICILIANO 16

*Breaded, Roasted Tomatoes, Saut ed Spinach, Garlic Aioli
& Balsamic Reduction*

STEAMED CLAMS 15

*Steamed in White Wine, Fresh Herbs, Lemon & Butter OR
Cajun Garlic Butter*



Jack Higgins, Executive Chef

Eating raw or undercooked meats, eggs & seafood increases the risk of food- born 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. | Please let your server know if you will be paying with a debit card.

SALADS

ORANGE COGNAC SMALL 9 / LARGE 12

*Mixed Field Greens, Crumbled Gorgonzola, Candied
Walnuts, Craisins & our Orange Cognac Vinaigrette*

HARVEST SMALL 9 / LARGE 12

*Mixed Field Greens, Toasted Pecans & Pumpkin Seeds
Honey Crisp Apples, Aged Cheddar Cheese
& Honey Mustard Vinaigrette*

CAESAR SMALL 8 / LARGE 11

*Chopped Romaine Hearts, Shaved Parmesan,
Red Onion, Croutons & Caesar Dressing*

MEDITERRANEAN SMALL 9 / LARGE 12

*Chopped Romaine Hearts, Kalamata Olives,
Crumbled Feta, Tomatoes, Cucumber,
Red Onion & our White Balsamic Vinaigrette*

SALAD ADD ONS

Crumbled Bleu Cheese 2

Grilled Chicken 8

Grilled Shrimp 10

Tenderloin of Beef 17

Grilled Salmon 4/8oz - 9/17

Crab Cake 17

Lobster 18

ENTREES

All entrées include House Made Bread & Butter, Garden Salad, Caesar Salad or Cup of Soup. Substitute Orange Cognac or Crock of French Onion Soup 5

CHICKEN YOUR WAY 25

Marsala, Piccata, Chasseur, Scampi, or Parmesan

CHICKEN POT PIE 25

Halal Organic Natural Raised Chicken with Mashed Potatoes & Vegetables, served in a Flaky Pie Crust & topped with Puff Pastry

BOLOGNESE PAPPARDELLE 28

Slow Simmered Beef, Veal & Pancetta with Grated Grana Padano

MEATBALL LINGUINE 24

Homemade Meatballs served over Linguine Pasta tossed in Vodka Sauce with Grated Grana Padano served with Focaccia Garlic Bread

SMOKED PORK CHOP 34

Caramelized Pears, Braces Apple Cider & Mustard Glace served with Sweet Potato Cranberry Hash & Vegetable

PORCINI MUSHROOM RISOTTO 22

Fresh Herbs, Roasted Garlic Velouté, Fresh Arugula & Grana Padano

EGGPLANT 20

Breaded Eggplant filled with Ricotta finished with Charred Tomato Sauce & Basil Pesto over Angel Hair

FILET MIGNON 48

8 oz Demi-Glace with Crispy Frizzled Onions with Mashed Potatoes & Vegetables

NEW YORK STRIP 48

14 oz NY Strip with Mashed Potatoes & Vegetables

CHOOSE YOUR STEAK PREPARATION:
Bourbon Steakhouse Compound Butter,
Demi-Glace or Pittsburgh Black & Bleu

ADD CHEFS’ TOPPINGS 5
Marinated Portobello,
Crumbled Gorgonzola Cheese, &
Balsamic Red Onions

ADD AU POIVRE 5
Pepper Encrusted with Brandied Cream Sauce

ADDITIONAL SIDES

- Truffle/Asiago Fries 9
- Pasta 7
- Sauteed Spinach 6
- Mashed Potatoes 5
- Risotto 8
- Vegetable of the Day 5

JAMESON LOBSTER TAIL 38

Sauteed 5 oz. Lobster Tail, Mushrooms, Jameson Irish Whiskey Cream Sauce served with Jasmine Rice & vegetable

BOURBON GLAZED SALMON 31

Bourbon & Apple Glazed Jail Island Salmon with Crispy Shallots served with Sweet Potato Cranberry Hash & Vegetable

CRAB CAKE 38

Arugula, Lemon Caper Vinaigrette, Saffron Champagne Aioli served with Jasmine Rice & Vegetable

SHRIMP & CRAB PASTA 32

Mediterranean Style with Capers & Olives over Linguine

SHRIMP RISOTTO 31

Sautéed Shrimp with Oven Roasted Tomatoes, White Wine, Gorgonzola Risotto & Charred Tomato Coulis

TRIBUTE TO YESTERDAY’S SEAFOOD SKEWERS 43

Lemon & Garlic Marinated Skewers with Grilled Scallops, Lobster and Shrimp over Linguine

BROILED HADDOCK 31 WITH CRAB 43

Parmesan & Herb encrusted Baked Haddock w/ a Champagne Lemon Butter sauce served w/ Jasmine Rice & Vegetable