

Starters

Soup of the Day <i>prepared fresh daily</i>	\$2.99
Baked French Onion Soup	\$3.99
Fried Calamari <i>fresh marinated calamari breaded to order, served with tomato basil sauce</i>	\$6.95
Pan Seared Scallops <i>served with a lemon thyme sauce</i>	\$8.95
Glazed Bacon Wrapped Shrimp <i>served with a sweet chili cream sauce</i>	\$6.95
Crab Cake <i>lightly breaded crab cake topped with a caper aioli served with field greens</i>	\$8.95
Clams <i>sautéed with white wine, garlic, butter, mushrooms and sausage</i>	\$9.95
Bruschetta <i>a combination of three different toppings on a garlic crostini including tomato-basil, mushroom-bleu cheese and roasted pepper-artichoke, served with sundried tomato pesto</i>	\$5.95

Salads

Caprese Salad <i>fresh mozzarella and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	\$5.95
Wedge Salad <i>a crisp wedge of iceberg lettuce with Maytag bleu cheese, crumbly bacon, roma tomatoes, creamy bleu cheese dressing, and house made garlic croutons</i>	\$5.95
Orchard Harvest Salad <i>grilled chicken served over a bed of greens, topped with fresh sliced red apples, cranberries, glazed walnuts and sharp cheddar, served with a cranberry-orange vinaigrette</i>	\$6.95
Salmon Salad <i>marinated salmon over a bed of mixed greens, topped with mandarin oranges, fresh strawberries and honey roasted almonds, served with cranberry-orange vinaigrette</i>	\$8.95
Greek Salad <i>a bed of baby spinach topped with tomatoes, kalamata olives, artichokes, sundried tomatoes and feta cheese, served with Greek salad dressing</i>	\$5.95

Entrees

Add a House Salad \$3.99

Sea Scallops Verdi Misti <i>grilled scallops with blueberry-balsamic reduction and a charred radicchio salad</i>	\$19.95
Bayou Pasta <i>gulf shrimp, chicken, sausage and fettuccini in a spicy tomato sauce</i>	\$16.95
Pork Tenderloin <i>topped with a Riesling sauce, served with a grilled poached potato</i>	\$19.95
New York Strip Steak <i>16 oz., one & one half inch thick center cut, topped with a cherry pepper butter, served with sautéed mushrooms and red skinned mashed potatoes</i>	\$24.95
Rack of Lamb <i>drizzled with Dijon-rosemary demi glace, served with garlic mashed potatoes</i>	\$22.95
Filet Mignon <i>8 oz. tender cut topped with a wild mushroom demi glace and Maytag bleu cheese crumbles served with lobster mashed potatoes</i>	\$22.95
Salmon <i>pan seared and served over a mushroom risotto with an almond-scallion butter</i>	\$16.95
Tuscan Chicken <i>pan-fried double chicken breasts with fresh spinach, artichoke hearts and baby portobello mushrooms over couscous with a lemon caper sauce</i>	\$15.95
Seafood Scampi <i>lobster, shrimp and scallops sautéed in a light white wine garlic sauce with fresh basil and roma tomatoes over linguine</i>	\$19.95
Eggplant Strato <i>crisp eggplant slices layered with fresh mozzarella, tomatoes, and artichoke hearts served with a marinara sauce</i>	\$15.95

FEATURING OUR SPECIALTY OF THE HOUSE

ROASTED PRIME RIB OF BEEF \$12.95

16OZ. Of OUR BEST Cut of Aged Prime Beef slowly roasted in its own juices, with baked potato and vegetable of the day.

Served with au jus and a creamy horseradish sauce.