

appetizers

bowl of our signature tomato bisque or soup du jour 8.

asian calamari 13.

lightly tossed with a spicy asian sweet and sour sauce

field greens salad 8.

(dressing choices: balsamic vinaigrette, stilton blue cheese, tomato french or roasted garlic ranch)

caesar salad 10.

With sundried tomatoes, toasted pignoli nuts and shaved locatelli cheese

filet meatball 10.

fresh ground filet mignon meatball over polenta
With fresh mozzarella, tomato sauce and basil

fried mushrooms 8.

breaded button mushrooms served with garlic aioli

breaded zucchini 8.

breaded zucchini served with a roasted garlic dipping sauce

mozzarella sticks 8.

breaded and fried mozzarella sticks served with homemade marinara sauce

wild mushroom risotto 12.

an array of mushrooms tossed with vialone nano rice and locatelli cheese

duck confit 12.00

confit of leg and thigh served over mesclun greens with dried fruits and nuts
and tossed with a raspberry chipotle vinaigrette

dinner salads

ADD: shrimp \$3 per piece, grilled chicken \$8, salmon \$14, steak \$10

caesar salad 14.

with sundried tomatoes, toasted pignoli nuts and shaved locatelli cheese
and our homemade caesar dressing

arugula salad 13.

fresh arugula with red onion, tomatoes and house made fresh mozzarella with a red wine vinaigrette

mesclin greens 10.

prepared with plum tomatoes, cucumbers, jicama and toasted pignoli nuts

mediterranean salad 14.

tossed with romaine, mediterranean olives, tomatoes, red onion, feta cheese
and a red wine vinaigrette

duck salad 16.

shredded duck confit with mesclun greens, dried fruit and nuts
with a raspberry chipotle vinaigrette

steak salad 18.

sliced grass fed black angus steak served over mesclun greens with cucumbers, tomatoes and cheddar cheese
house made dressings: tomato french, balsamic vinaigrette, stilton blue cheese, roasted garlic ranch

burgers

black angus burger 12.

our original 8 oz. ground sirloin burger cooked to your liking
served with lettuce, tomato and onion

add cheese (American, swiss, mozzarella, cheddar), sautéed mushroom or sautéed onions - \$1.50 each,
applewood smoked bacon - \$2.00, blue cheese or brie - \$3.00

veggie burger 11.

vegetable burger on a brioche roll with lettuce, tomato, French fries and coleslaw

add cheese (American, swiss, mozzarella, cheddar), sautéed mushroom or sautéed onions - \$1.50 each,
applewood smoked bacon - \$2.00, blue cheese or brie - \$3.00

wagyu burger 18.

(American kobe)

topped with cheddar cheese and applewood smoked bacon

sandwiches

french dip 12.

warm roast beef topped with brie cheese served on a french baguette

grilled chicken sandwich 14.

grilled marinated chicken breast served on a brioche roll with lettuce, tomato and roasted garlic aioli

add cheese (American, swiss, mozzarella, cheddar), sautéed mushroom or sautéed onions - \$1.50 each,
applewood smoked bacon - \$2.00, blue cheese or brie - \$3.00

open faced reuben 14.

a generous portion of house made corned beef over grilled rye with sauerkraut, russian dressing and swiss cheese

S.I. sandwich 14.

fresh mozzarella, roasted peppers, red onion, imported Italian prosciutto, arugula and balsamic vinaigrette on a French baguette

salmon sandwich 18.

salmon grilled to your liking, served on a brioche roll with lettuce, tomato, and a roasted garlic aioli

sloppy joe 14.

double layer of coleslaw, Russian dressing and swiss on rye
with house made corned beef on one layer and roast beef on the other

tuna salad sandwich 9.

house made tuna salad on choice of white bread, rye or brioche roll

add cheese (American, swiss, mozzarella, cheddar) \$1.50 each, lettuce & tomato \$1.50, raw onion \$0.50

all of the above sandwiches and burgers come with french fries or chips, coleslaw and pickle

pizza

our own homemade dough, marinara sauce and mozzarella cheese 12" **11.50**

topping: pepperoni, mushrooms, roasted peppers, onion, hot cherry peppers, extra cheese \$1.50 each

entrée's

black angus new york sirloin 21.

A 10 oz. sirloin cooked to your liking with mashed potatoes and seasonal vegetables (smothered with sautéed mushrooms and onions \$2.00 extra)

black angus hanger steak 28.

pommes frites, sautéed spinach and a wild mushroom demi-glaze

chicken parmesan 18.

Your choice.....as a sandwich on a brioche roll or as a platter with linguini

filet mignon 32.

House made cured bacon wrapped filet with haricot verts in brown butter and shallots, fingerling potatoes and a pinot noir demi-glaze

fried clams 16.

on a bed of french fries with tarter sauce

fried shrimp platter 18.

breaded shrimp served with cocktail sauce on a bed of french fires

bbq iberico ribs 16.

chipotle and honey barbeque sauce served with french fries

icelandic cod 26.

icelandic cod over herb risotto with broccoli and a sherry shallot cream sauce

jambalaya

choice of: blackened chicken – 20., blackened shrimp – 26., blackened salmon – 24.

served over andouille sausage and crawfish jambalaya with cajun cream

little neck clams or mussels 18.

sautéed in either a tomato broth or a shallot white wine sauce served over linguini

london broil 18.

Sliced black angus served with mashed potatoes, vegetable saute and demi-glaze

soy duckling 27.

pan seared breast of duck with mashed sweet potatoes, vegetable sauté, duck leg and thigh confit and a sweet soy demi-glaze

veal chop 34.

served with polenta, sautéed spinach and a veal demi-glaze

*****ALL OF OUR MEAT, CHICKEN AND FISH ARE EITHER WILD CAUGHT, CERTIFIED SUSTAINABLE, GRASS FED, PASTURE RAISED, NON GMO, NO ANTIBIOTICS AND HORMONE FREE**

MOST MENU ITEMS CAN BE PREPARED GLUTEN FREE UPON REQUEST