

Starters

Zuppa de Giorno (soup of the day)

Petite 5 Grande 7

Small Plates

Calamari

Fried with House Marinara or Sautéed in white wine, butter, garlic and herbs

9

Crab Cakes

Served on a bed of baby greens with spicy remoulade

11

Steamed Mussels

Steamed with white wine, garlic, fresh diced tomatoes and herbs

12

Bruschetta

Grilled crusty bread topped with fresh mozzarella, roasted garlic and tomato-basil relish

8

Portabello al Forno

Grilled, marinated portabello mushroom stuffed with crab and topped with mozzarella, finished in our wood-fired oven and served on a bed of baby greens

10

Spinach Artichoke Dip

Served hot with toasted crostini

9

Hummus

Housemade Hummus served with feta, kalamata olives and grilled pita bread

8

Salads

Spinach Salad

Tender baby spinach with Bartlett pears, crumbled gorgonzola, sliced red onion, toasted walnuts with housemade Citrus Vinaigrette

7

Caesar Salad

Romaine tossed with Caesar dressing and housemade herbed croutons

6

House Salad

Mixed greens, fresh basil, red pepper, tomatoes, sliced red onion, cucumbers, shredded carrots, sliced strawberries, sweet & spicy pecans and fresh Three Graces Farm goat cheese with housemade Poppyseed Dressing

7.50

Caprese Salad

Fresh tomatoes, mozzarella cheese and basil drizzled with olive oil & balsamic reduction

8

Add to any salad

~grilled chicken 5 ~grilled shrimp 6

~grilled salmon 8

Entrees

Baked Ziti

Pasta with housemade marinara, ricotta & mozzarella.

12

Grilled Angus Burger

8.50

~add Cheddar, Provolone, Fresh Goat, Gorgonzola, Swiss, Bacon, Sautéed Onions or Mushrooms

Black & Bleu Burger

Angus burger grilled with blackening seasoning, topped with gorgonzola and crumbled bacon

9.25

Turkey Bacon & Avocado Sandwich

Roasted, sliced turkey on a toasted croissant with bacon and avocado, topped with melted cheddar

8.25

Almond Encrusted Sunburst Farms Red Trout

Topped with a Parsley Butter Sauce and accompanied by smoked Gouda mashed potatoes & steamed broccoli

21

Chicken Picatta

Accompanied by angel hair pasta tossed in herb infused olive oil & served with grilled asparagus

15

Organic, Hand-cut Filet Mignon

Wrapped in bacon, grilled and topped with crumbled gorgonzola & accompanied by smoked Gouda mashed potatoes & lemon asparagus

26

Grilled Marinated Pork Tenderloin

Accompanied by black beans and rice & sautéed spinach

22

Pan Seared Wild Caught Salmon

Your choice of Blackened, Lemon Cream Sauce, or Lemon Butter Sauce

Accompanied by white bean cakes and grilled asparagus

23

Zucchini Parmigiana

Fresh, local zucchini lightly breaded and pan fried then layered with housemade marinara and mozzarella cheese and baked.

Served with a side of angel hair pasta

17

Shrimp Scampi

Wild caught shrimp sautéed in garlic, white wine and butter served over angel hair pasta with steamed broccoli

22

Pasta Alfredo

Penne Pasta tossed in a creamy alfredo sauce

14

Add

~grilled chicken 5

~grilled shrimp 6

~grilled salmon 8