

## BEGINNINGS

**Jumbo Shrimp Cocktail\* 15**  
Five chilled shrimp with zesty cocktail sauce

**Bruschetta Caprese 9**  
Grilled garlic bread, fresh tomato crudo, pesto & balsamic drizzle  
*Topped with grilled jumbo shrimp 15*

**Baked Brie En Croute 14**  
Panko & almond crusted, baked & topped with port wine-fig compote

**Fried Calamari 12**  
Fried Calamari tossed in a sweet and spicy sauce with jalapeño peppers

**Chicken Wings\* 13**  
Buffalo or Asian style

**Crab Cakes\* 13**  
Maryland-style with roasted red pepper aioli

**Scallops and Bacon\* 10**  
Fresh scallops wrapped in our hickory smoked bacon

**Stuffed Portobello\* 9**  
Large mushroom cap - stuffed with pears, figs, onions and goat cheese

## SOUPS & SALADS

**Baked French Onion Soup 7**  
Caramelized onions in a flavorful broth, baked with a garlic crouton, topped with Swiss & Cheddar cheeses

**New England Clam Chowder 7**  
Thick & creamy

**Cru Chopped Salad\* 10**  
Greens, apples, pears, walnuts, crumbled blue cheese & maple vinaigrette

**Baby Arugula Salad\* 10**  
Topped with goat cheese, raisins & toasted almonds.  
Tossed with our housemade maple vinaigrette

**Caesar Salad 9**  
Traditional Caesar with croutons & freshly shaved Parmesan

**Fall Harvest Salad\* 11**  
Mixed greens, toasted almonds, red and yellow beets, goat cheese, dressed with apple cider vinaigrette and grated apples

*All Salads may be topped with: Grilled all-natural hormone & antibiotic-free chicken or grilled shrimp, add \$8*

## ENTRÉES

**Grilled Salmon\* 25**  
Fresh, grilled salmon topped with our flavorful miso sauce, served with julienne red peppers, baby bok choy and jasmine rice

**Baked Fresh Scrod 24**  
Topped with pesto & panko crumbs, served with jasmine rice and vegetable

**Jumbo Baked Stuffed Shrimp 26**  
Served with jasmine rice & vegetable

**New York Sirloin Steak\* 30**  
12oz. USDA Choice, hand cut and char-grilled, topped with garlic herb butter

**Classic New York Sirloin Steak au Poivre 33**  
Cracked pepper, shallots, brandy, veal jus & cream

**Chicken Marsala 23**  
Tender medallions of chicken, sautéed & served on our wild mushroom risotto with Marsala wine sauce

**Vegetarian Plate\* 18**  
Vegetable stack of zucchini, summer squash, mushrooms, red and yellow peppers topped with our tomato and pesto sauce

**Pan Roasted Breast of Pheasant 28**  
Crispy breast, atop the flavorful nage created from the pan drippings, served with mushroom and herb bread pudding, apple and cranberry chutney and seasonal vegetable medley

**Root Beer Braised Boneless Short Ribs 23**  
Tender beef, slowly braised in a root beer infused demiglace, served with smashed fingerling potatoes and sautéed butternut squash

## SANDWICHES AND BURGERS

**Turkey Club 13**  
Traditional club made with fresh cooked turkey breast & fruitwood-smoked, nitrate-free bacon

**Natural Burger 13**  
Charbroiled, all-natural beef topped with lettuce, tomato & choice of cheese

**Blue Cheese Burger 14**  
Topped with tender lettuce, blue cheese & maple bacon relish

**Chicken Panini 13**  
Grilled chicken, brie cheese, pears, apple cranberry chutney made with sour dough bread and served with fried root vegetable medley

*Our signature burgers are made with 100% all-natural American Wagyu Beef & served on a grilled brioche roll.*

*All sandwiches & burgers are served with fries & a pickle*

**Basket of hand-cut, breaded Onion Rings 7**

**Basket of Sweet Potato fries 7**

## GRILLED PIZZA

**Margherita 13**  
Red sauce, mozzarella, & basil pesto

**Prosciutto & Mozzarella 15**  
Grilled pizza topped with fig glaze, prosciutto & ricotta cheese

**Italian Meatball 14**  
Caramelized onions, red sauce and mozzarella

**Shrimp Scampi 17**  
Garlic shrimp, mascarpone, ricotta and pesto

*All Pizzas available with gluten-free\* dough for \$1 extra*

*Items marked with \* are prepared using Gluten Free Products. Gluten free does not indicate an Allergy-Free dish as cross contact may occur. Always inform your server if you have a food allergy.*