

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.*