

Beginnings

Baked Brie en Croute 15

Panko and almond crusted, baked and topped with port wine and fig compote

Baked Artichoke and Spinach Dip 10

Artichokes, spinach, assorted cheeses and baked

Bruschetta Caprese 9

Grilled garlic bread, fresh tomato crudo, pesto and balsamic drizzle. Top with grilled shrimp...add \$6.00

Fried Calamari, Marinara 12

Crisp calamari rings, hot vinegar peppers, marinara dip

Crisp Chicken Wings 12

Tossed in garlic herb and parmesan butter

Risotto Arancini 12

Crisp risotto balls with ham, peas and mozzarella cheese

Jumbo Meatballs 9

Served in our delicious marinara with fresh garlic bread

Risotto Pomodoro 12

Roasted red and yellow tomatoes with basil drizzle

Jumbo Crab Cake 13

Roasted red pepper aioli, baby arugula

Jumbo Shrimp Cocktail* 15

Soups & Salads

New England Clam Chowder 7

French Onion Soup 7

Caramelized onions in a flavorful broth, baked with a garlic crouton topped with cheddar and Swiss cheese

Baby Arugula 8*

Topped with crumbled goat cheese, raisins, beets and toasted almonds tossed in our Maple Balsamic Vinaigrette

Caesar Salad 9

Hearts of romaine, Caesar dressing and crisp croutons

Wedge Salad 8*

Crisp iceberg lettuce, chopped tomato, cucumber, red onion, bacon crumbles and bleu cheese, topped with Ranch dressing

Italian Tossed Salad 8

Mixed greens, tomato, cucumber, red onion, croutons, Italian dressing

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

Pastas

Baked Chicken Alfredo 18

Chicken, broccoli and ziti in a creamy Alfredo sauce

Ziti Bolognese 18

Fresh ziti tossed in our hearty meat sauce with fresh romano cheese

Tuscan Shrimp 26

Sautéed shrimp with garlic, tomatoes, spinach, cream and cheese tossed with fresh ziti pasta

Sausage and Meatballs 18

Slow simmered and served on Bucatini pasta

Entrées

Grilled Salmon 25*

Fresh grilled salmon filet topped with a roasted red and yellow tomato salsa. Served with sauteed spinach and mushrooms

Grilled Flat Iron Steak Fiorentina ♦ 24

Char-grilled Flat Iron Steak, seasoned with garlic and fresh rosemary. Topped with garlic herb butter and crisp onion hay, served with roasted fingerling potatoes and vegetable medley

Pan Seared Fresh Sea Scallops 26*

Served with Risotto Pomodoro

Baked Cod with Pesto Crumbs 25

Fresh baked cod topped with pesto and panko crumbs, served with roasted fingerling potatoes & vegetable medley

Grilled Airline Breast 23

Roasted corn pico di gallo, avocado and sweet potato fries

Sandwiches (served with French Fries and a pickle spear)

All American Burger ♦ 14

USDA Prime hamburger served with lettuce, tomato, red onion and cheddar cheese

Bleu Cheese Burger ♦ 15

Bleu cheese topped with lettuce and tomato

Our signature burgers are made with 100% USDA Prime Beef

California Turkey Club 15

Roast turkey breast, lettuce, tomato and bacon with fresh avocado and our cranberry mayo

Lobster Salad Roll 25

A half pound of our lobster salad made with claw and knuckle meat, on a grilled roll, served with french fries

Chicken Parmigiana Sandwich 15

Served on Ciabatta bread served with french fries

Pizza

Margherita

Tomato, basil, mozzarella cheese

Meat Lovers

Meatball, sausage, pepperoni, tomato base and mozzarella cheese

Grilled Vegetable White Pie

Zucchini, summer squash, roasted tomatoes, roasted peppers, ricotta and mozzarella cheese

Classic Pepperoni

Classic Cheese Pizza

Prosciutto, Ricotta & Fig Glaze
Ricotta and spinach, prosciutto and fig glaze drizzle

Scallop and Bacon with Arugula

White pie with scallops and bacon

Hot Honey Pesto

Cheese pie with no nut pesto and hot honey drizzle

Meatball

With our freshly made meatballs

Buffalo Chicken Pizza*

Spicy mixture of cream cheese, white meat chicken in a Buffalo Sauce

S'mores

Fresh baked pizza dough with Nutella, roasted marshmallows and graham cracker crumbs

*All pizzas can be made on a 10" gluten-free cauliflower crust for the same price as the 14" **

♦ Consuming raw or undercooked beef, fish, pork, poultry, eggs or shellfish may increase your risk of foodborne illness. 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.