

FIRST COURSES

Crispy Duck Confit – Slow cooked duck leg with spicy pecans, stilton cheese and a port wine reduction. **12**

Mussels Dijonaise - Steamed Prince Edward Island mussels with white wine, garlic, Dijon mustard and cream. **8**

Sambuca Clams - Count Neck clams with tri color peppers and finished with a healthy shot of white sambuca. **9**

Veal Meatballs - Two homemade veal meatballs served with chunky Marsala tomato sauce. **7**

Pan Seared Sea Scallops - Large Sea scallops with lemon, watercress and reduced balsamic. **9**

Mushroom and Roasted Garlic Bruscetta – Roasted mushrooms with sun dried tomatoes, shallot and Roasted garlic served with grilled bread. **8**

Jerk Rubbed Shrimp Sauté – Spicy jerk shrimp with sweet and vinegar chopped vegetables and fried plantains. **9**

Fried Calamari - Lightly coated calamari with lemon aioli, hot peppers and Napa slaw. **8**

Beef Carpaccio – Thinly pounded raw beef served with capers, shaved parmesan, red onions and extra virgin olive oil. * **10**

Grilled Local Oysters - Six grilled oysters topped with shallot, pancetta, spinach and Romano. **11**

Salads

Traditional Caesar Salad - Romaine lettuce with homemade Caesar dressing, croutons, shaved parmesan and anchovies. **6**

Mixed Greens Salad – mixed baby greens with tomatoes, red onion, sliced apples hard ricotta and sherry vinaigrette. **5**

Steakhouse Salad – A wedge of iceberg lettuce with bacon, tomatoes, red onions and blue cheese dressing. **7**

Avocado and Grapefruit Salad – With radicchio, endive and honey lime dressing. **8**

Tomato and Fresh Mozzarella – With baby spinach, basil and a light balsamic dressing. **8**

*Consuming raw or undercooked meats, shellfish, or fresh shell eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Main Courses

Louisiana Matrimony - Pan-Seared cat fish and shrimp served with rice, Broccoli and Tasso cream. **19**

Braised lamb Shank - Slow cooked lamb shank served with aromatic vegetables creamy herb polenta and a reduction of the braising liquid. **18**

Lemon Roast Chicken - Half a roast chicken served with roasted sweet onions & garlic, bread pudding and lemon thyme jus. **16**

Pan seared Eggplant - Three thickly sliced breaded eggplant with fresh mozzarella and basil served with spaghetti squash and sage brown butter. **15**

Porchetta Style Trout - Crab and fennel stuffed trout wrapped in prosciutto and served on sautéed greens with warm lemon vinaigrette. **19**

Duck Two Ways - Grilled duck breast and braised duck leg served with an herbed risotto cake creamed spinach and a cranberry orange glaze. * **21**

Seafood Brodetto - A classic Italian fish stew with clams, mussels, calamari, shrimp and scallops in a garlicky tomato sauce. **20**

Pastas and Risottos

Orreciette and Hot Sausage Pasta - Tossed with roasted red peppers, rappini, garlic, white wine and Romano cheese. **16**

Shrimp and Angel Hair - Tossed with grape tomatoes, garlic, white wine and extra virgin olive oil. **18**

Fresh Fettuccine Bolognese - Hand made fettuccine with traditional meat sauce and a touch of cream and cheese. **14**

Bay Scallop and Spinach Risotto - Creamy risotto with fresh bay scallops, pancetta and spinach finished with parmesan cheese. **18**

Fish, Steaks and Chops*

Items below are accompanied by today's vegetable and your choice of mashed potatoes, potato gratin, risotto cake, creamy polenta, rice or sweet onion bread pudding.

12 oz Sirloin **24**

14 oz Rib Eye **24**

10 oz Bone in Fillet **23**

12 oz Pork Chop **16**

14 oz Lamb Chops **25**

12 oz Veal Rib Chop **22**

10 oz Hanger Steak **17**

Roasted Haddock **17**

Grilled U10 Shrimp **19**

Grilled Swordfish **17**

Grilled Salmon Fillet **16**

Seared Sea Scallops **20**