

Christopher Martins

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STARTERS 12

Cold Antipasti **\$9.50**

prosciutto di parma, grilled artichoke, fire roasted peppers and fresh mozzarella served with our house made foccacia

Lobster, Shrimp & Scallop Pot Stickers **\$9.00**

delicious dumplings seasoned with a touch ginger and cilantro with an asian dipping sauce

Butternut Squash Ravioli **\$8.00**

with candied pecans in a fresh sage cream with shaved parmesan

Garlic Roasted Tomato Salad **\$9.00**

locally grown tomatoes flash roasted with garlic and house grown herbs, over mesclun greens with feta cheese, black olives and red onion with a balsamic vinegar reduction and extra virgin olive oil

Mesclun Greens Tossed With Candied Pecans **\$9.50**

black ledge blue cheese and poached & grilled bosc pear with a honey, cider vinaigrette

Sauteed Vermont Goat Cheese Medallions **\$9.50**

served on top of baby greens tossed with a citrus vinaigrette, dried cranberries and pine nuts

Soup Du Jour **AVAILABLE OPTIONS**

your server will let you know todays flavor

Cup: \$3.50

Bowl: \$4.50

French Onion Soup **AVAILABLE OPTIONS**

with aged sherry and connecticut made vivace bambino cheese

Cup: \$4.50

Bowl: \$5.50

Pan Seared Sea Scallops **\$8.50**

with a wonderfully unique combination of oyster mushrooms, avocado mousse and a pomegranate reduction sauce

Maryland Style Crab Cakes **\$8.50**

served with a mustard, lemon and dill dijonnaise sauce

Fried Calamari **\$9.50**

tossed with a spicy cherry pepper relish

Mussels Or Clams Red Or White **AVAILABLE OPTIONS**

a big bowl of perfectly steamed mussels or clams served with crostini

\$11.00

\$15.00

ENTREES 15

Scallops With Wild Mushrooms	\$23.00
seared sea scallops finished in a chive, seafood cream sauce with wild mushrooms served with a root vegetable medley a la provencal with asparagus	
Seared Black & White Sesame Crusted Tuna	\$20.00
sauteed baby spinach, red pepper, carrot, squash and shitakes finished with an asian fusion sauce with and seasoned jasmine rice, wasabi & pickled ginger	
Grilled Filet Mignon	\$26.00
our "brandt beef filet mignon is grilled to order, served with horseradish cream, sauteed portobello mushrooms, garlic mashed potatoes and haricot vert.	
Grilled Chicken & Cheese Tortellini	\$17.00
an old favorite, back by popular demand. tossed in basil pesto and topped with fresh diced tomato and shaved parmesan cheese.	
Cuban Style Hanging Sirloin	\$23.00
grilled to order with a spicy pepper, tomato, mushroom and onion pico de gallo served with mashed potatoes and fried plantains	
Grilled Salmon With A Honey-miso Glaze	\$22.00
a beautiful salmon filet, grilled, glazed and served over a vegetable fried rice	
Chicken Flori-picata	\$18.00
egg dipped boneless chicken breast sauteed with caper and lemon over sauteed spinach with mashed potatoes	
Cavatelli & Sausage	\$17.00
ground sweet italian sausage sauteed with caper, tomato, garlic and basil and tossed with cavatelli pasta	
Shrimp And Arugula	\$23.00
jumbo white gulf shrimp sauteed with sundried tomato, and garlic over linguini, tossed with feta cheese and lightly wilted arugula.	
Grilled Asparagus & Portobello Mushrooms	\$16.00
with caramelized onion over sundried tomato & roasted vegetable filled pansotti pasta in a vodka cream sauce	
Pinwheel Short Rib	\$25.00
beef short rib slow cooked till it falls off the bone in a chipotle bbq sauce and served over a butternut squash risotto	
Chicken Tenders & Pancetta	\$18.00
sauteed with toasted macadamia nuts with ct made black ledge blue cheese, cream sauce, over sweet potato & pecan ravioli	
Macadamia Crusted Swordfish	\$26.00
a large chunk of swordfish roasted with coating of macadamia nuts and served over a port wine and pear reduction sauce with sauteed vegetable medley	
Roasted Rack Of Lamb	\$28.00
a generous portion of new zealand lamb roasted to your liking and served with mashed potato, todays vegetable medley and a lamb jus	
Grilled Choice Ny Sirloin	\$24.00
served with our own shaved onion rings and our vegetable of the day.	

DESSERT 7

Tartuffo	\$6.50
white chocolate gelato rolled in almonds and heath bar chunks	

Lemon Tartlet	\$7.00
a delicious - not too tart and not too sweet, lemony pastry	
Chocolate Lava Cake	\$7.50
a warm moist chocolate cake with a molten chocolate center and served with a chocolate raspberry gelato	
White Chocolate Mousse	\$6.00
a silky white chocolate mousse topped with chocolate ganache...award winning	
Tiramisu	\$6.00
traditional italian style with ladyfingers, kahlua, and mascarpone	
Creme Brulee	\$6.50
a classic vanilla infused custard topped with caramelized sugar	
Blueberry Pie And Ice Cream	\$7.00
home made apple pie with bucks vanilla ice cream	