



APPETIZERS 6

Lump Crabcakes	\$12.00
served over Black Beans with Corn, Chorizo Sausage & Cilantro	
Duck Confit Spring Rolls	\$11.00
Duck Confit, Mushroom, Fois Gras, Cabbage & Plum Sauce	
Braised Escargot	\$10.00
Chanterelle and Shitake Mushrooms, Tomato, Herbs & Garlic in Cognac Sauce	
Seared Hudson Valley Fois Gras	\$15.00
served with Peach Compote, Honey Fig Sauce and Candied Pecans	
Goat Cheese Tart	\$10.00
Oven-dried Tomato, Eggplant, and Onion with Micro-Greens and Aged Balsamic Glaze	
Fried Calamari	\$12.00
served with Sweet Chinese Mustard & Thai Green Chili Sauces	

SOUP & SALADS 5

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$5.50
	Bowl: \$8.00
New England Clam Chowder	AVAILABLE OPTIONS
	Cup: \$5.50
	Bowl: \$8.00
Iceberg Wedge	\$8.00
Applewood Smoked Bacon, Tomatoes, Almonds, Gorgonzola Crumbles & Blue Cheese Dressing	
Mixed Green Salad	\$8.00
Carrot, Cucumber, Beets, Tomato, with Champagne Vinaigrette	
Classic Caesar Salad*	\$8.00
Romaine Lettuce, Parmesan cheese, Garlic Herb Croutons	

ENTREES 10

Goat Cheese Ravioli	\$18.00
Spring Vegetables, in a Sage-Brown Butter Sauce, topped with Sautéed Spinach and crumbled Goat Cheese	

Fettuccini al Gorgonzola	\$20.00
Grilled Chicken Breast, Sun-Dried Tomato, Basil, Broccoli, in a Gorgonzola Cream Sauce and Parmesan Cheese	
Grilled Pepper Crusted Filet Mignon*	\$35.00
Topped with Goat Cheese, served with Duck-Fat Béarnaise, sautéed Spinach and roasted Garlic Mashed Potatoes	
Roasted Atlantic Salmon*	\$25.00
Breadcrumb and Wasabi-Horseradish crusted, served with Port Wine Sauce and roasted Garlic and sautéed Spinach	
Grilled Australian Lamb Chops*	\$34.00
Served with Rosemary Jus, over Sweet Pea-Mint Cous Cous Risotto	
Sauteed Brie Stuffed Chicken Breast	\$22.00
Served with caramelized Pearl Onion, Prosciutto and Shitake Mushrooms in Thyme Jus, over roasted Garlic Mashed Potatoes, with sautéed Asparagus	
Grilled Emu*	\$32.00
Cranberry-Madeira, Murisaki Sweet Potato Puree, Zucchini, Asparagus, Heirloom Carrot, & Chantrelle Mushrooms	
Pan Roasted Diver Sea Scallops*	\$28.00
Served with Peach-Chipotle Vinaigrette and an Sun-Dried Tomato, Asparagus and Shitake Mushroom Risotto	
Roasted Chinese Five Spice Muscovy Duck Breast*	\$28.00
Served with Fig & Honey sauce, Braised Red Cabbage and Mascarpone Polenta Cakes	
Surf & Turf*	\$46.00
9oz CAB Filet Mignon topped with Goat Cheese and Red Wine Sauce, served with Duck-Fat Béarnaise, Sautéed Spinach and a crispy Potato Cake accompanied by half a 1.25lb Fresh Maine Lobster with Lemon Wine Butter	

ADD TO ANY SALAD 4

Grilled Chicken Breast	\$5.00
Blackened Filet Tip*	\$6.00
Grilled Jumbo Shrimp	\$10.00
Grilled Atlantic Salmon*	\$10.00

SANDWICHES 5

Grilled Vegetable Tomato Basil Wrap	\$10.00
Portabella Mushroom, Eggplant, Zucchini, Fried Tofu, Onion, Provolone, Lettuce, Tomato & Pesto Mayonnaise	
Blackened Wrap*	\$13.00
Choice of Baby Shrimp or Filet Tips, Caesar Salad, Tomato, Cucumber, grilled Onions & Spicy Remolaude	
Sliced Turkey Breast	\$10.00
on Whole Grain with Grilled Onions, Provolone Cheese, Lettuce, Tomato & Cranberry Mayo	
Cajun Chicken Sandwich	\$10.00
with Caramelized Onions, Cheddar, Bacon, Tomato & Jalapeno Mayo	

½ lb Angus Bacon Cheeseburger*

\$13.00

with grilled Onions, Lettuce, Tomato, Cheddar, Mustard & Mayonnaise

MAIN 8

Chocolate Torte

served with vanilla ice cream, whipped cream, chocolate and raspberry sauces

Strawberry Shortcake

served with fresh strawberries, and Chantilly cream

Classic Crème Brulee

served with fresh strawberries

Granny Smith Apple Tart

served with vanilla ice cream, caramel sauce and crème anglaise

Peach and Blueberry Cobbler

served with Pecan Praline ice cream

Bread Pudding

with Caramel Sauce & vanilla ice cream

Chef's Daily Cheesecake Selection

Daily Sorbet Selection

PORT, SHERRY ETC 12

Osborne, Fine Ruby Porto

\$8.00

Burmester, White Port

\$8.00

Osborne 10yr tawny

\$10.00

Valdespino, El Candado Pedro Ximenez Sherry

\$15.00

Heinz Eifel, Beeren Auslese 2009

\$32.00

Chateau du Levant, Sauturnes 2008

\$32.00

R.L. Buller, Premium Fine Tokay

\$40.00

Childress Vineyards "Starbound" Blueberry

\$40.00

Jackson-Triggs, "Vidal" Icewine, 2011 Canada

\$54.00

Mer Soleil, Late Harvest Chardonnay, 2006

\$90.00

Isole e Olena, Vin Santo Chianti 2004

\$98.00

Far Niente, Dolce 2007

\$99.00