

Entrées

16oz Grilled Porterhouse

Rosemary Demi Glaze, Mashed Potatoes
and Vegetable Du Jour
\$36

Grilled Tenderloin of Beef

Topped with a Mushroom Gratin, served with
Vegetable Du Jour
\$30

12oz New York Strip Steak

Topped with Pepper Jack Cheese, Tomatoes,
and Chocolate Chips served with Mashed
Potatoes and Vegetable Du Jour
\$28

Pork Scaloppini

Pan Seared Pork Cutlets with Mushroom Pan
Sauce, Sautéed Spinach and Mashed Potatoes
\$22

Cocoa Seared Scallops

Cocoa Dusted Sea Scallops drizzled with
Vanilla Bean Sauce served with Lobster
Ravioli, Sautéed Spinach and Red Peppers
\$26

Grilled Atlantic Salmon

Salmon Filet topped with a Cranberry
Walnut Crust served with a Sweet Maple
Butternut Squash Risotto
\$21

Sesame Seared Tuna

Pan Seared Tuna Crusted with Sesame Seeds
served over Asian Vegetable Noodles and
Roasted Red Pepper Harissa
\$23

Chicken Saltimbocca

Panko Crusted Chicken Breast Wrapped with
Basil, Prosciutto and topped with Provolone,
Baked to Perfection, served with Marsala
Demi Glaze, Vegetable Du Jour and
Mashed Potatoes
\$21

Cavatelli Pasta

Grilled Chicken Breast and Roasted Red
Peppers all tossed in a Chipotle Cream Sauce
\$18

Pan Seared Chicken Breast

Chicken Breast with a Pumpkin Glaze, Dried
Cherry Demi-Glaze, Herb Pilaf and
Vegetable Du Jour
\$19

Risotto Entrée

Creamy Risotto served Aldente with Roasted
Butternut Squash, Roasted Beets, a Spring
Mix Salad and Truffle Oil
\$18

Spaghetti Your Way

Spaghetti made your way with choices of
Marinara, Alfredo or Chipotle Cream Sauce
\$14

Add Mushrooms \$15 Chicken \$16 Steak \$18
Shrimp \$20 Scallops \$23

Desserts

Fruit Tart

Graham Cracker Tart with a Fresh Berry Medley, Kiwi and Sugar Glaze
\$6

Crème Brulée Trio

Pumpkin Crème Brulée, Apple Spice Crème Brulée and Vanilla Crème Brulée
\$6

Warm Brownie Supreme

Fudge Brownie, Vanilla Ice Cream and Fudge Drizzle
\$6

Dog & Pony Apple Pie

Warm Apple Pie for Two served with Vanilla Ice Cream and Caramel Sauce
\$6

White Chocolate Bread Pudding

Served Warm with Vanilla Ice Cream and Caramel Sauce
\$6

We advise you to review preparation techniques and ingredients thoroughly with your Server should you have any allergies to avoid exposure to ingredients that are harmful to you.

Consumption of Raw or Undercooked Food Products can be Hazardous to your Health

For Parties of 8 or more, an 19% Service Charge will be Automatically Added to the Check



Starters

Ratatouille

Layered Vegetables Baked to Perfection served on a Bed of Spinach and Smoked Tomato Coulis

\$6

Lamb Chops

Herb Crusted Lamb Chops Grilled and served with Warm Apple Chutney

\$9

Lobster Ravioli

Trio of Lobster Filled Ravioli topped with Tomato Basil Relish

\$8

Prosciutto Wrapped Scallops

Seared Scallops with Sautéed Spinach and Red Peppers topped with Raspberry Balsamic Reduction

\$10

Vegetable Chili

Served in a Bread Bowl

\$5

Grilled Chicken Kebabs

Citrus Marinated Chicken Kebabs with Onions Peppers and an Orange Honey Glaze

\$8

Soup du Jour

\$5

Salads

Caesar Salad

Fresh Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and Garlic Cheese Crostinis

Side Salad \$4 Entrée \$8

Entrée with Chicken \$10 Steak \$13 Shrimp \$15 Salmon \$15 Tuna \$15

Dog & Pony Salad

Baby Greens, Shredded Carrots, Red Onions, Tomato Wedge and Shaved Parmesan Cheese tossed with a Balsamic Poppy Seed Vinaigrette

Side Salad \$4 Entrée \$8

Spinach Salad

Baby Spinach, Toasted Walnuts, Dried Cranberries, tossed with a Port Wine Herb Vinaigrette Garnished with Apple Chips

\$8

Vegetable Salad

Romaine Lettuce, Caramelized Butternut Squash, Roasted Beets, Sliced Red Onion, and Cauliflower all tossed with a Champagne Vinaigrette

\$8

House Made Pizza

Fresh Mozzarella Pizza

Smoked Tomato Coulis, Fresh Sliced Mozzarella, Tomatoes and Fresh Basil

\$10

Steak Pizza

Marinated Steak, Peppers, Onions, Mozzarella and Marinara

\$13

Buffalo Chicken Pizza

Chicken, Spicy Buffalo Sauce, Crumbled Bleu Cheese, Mozzarella and Celery

\$12

Backyard BBQ Pizza

Barbecue Sauce, Marinated Grilled Chicken, Red Onions and Pepper Jack Cheese

\$12