



SUMMER MENU

Cold

YOGURT CUCUMBER SOUP - mint oil \$7

SALAD OF GREEN LEAVES - balsamic vinaigrette, carrot, cucumber, tomato \$6

ROASTED BEET - arugula, almonds, orange dressing, goat cheese \$12

HAND PULLED MOZZARELLA - heirloom tomato, olive oil, aged balsamic \$13

 Add grilled salmon \$8, chicken breast \$6, shrimp \$7, scallops \$10 or crab cake \$9

Warm

ROASTED TOMATO & MUSHROOM SOUP - grated parmesan \$7

SAUTEED CALAMARI - fennel, capers, orange zest, spinach, tomato, pesto \$12

P.E.I MUSSELS - ginger, cilantro, lemon -curry cream \$14

FRIED OKRA - moroccan spice, caper aioli \$ 7

SAUTEED FILET TIPS - red wine, tomato, mushroom \$14

GRILLED CRAB CAKE - arugula, shaved vegetables, sherry-honey vinaigrette \$14

Main

SWEET POTATO AGNOLOTTI - chicken, bacon, green apples, mushrooms, marsala cream \$20


LONG BRAISED SHORT RIB - basmati rice, natural jus, ancho-apricot glaze \$29

 **PESTO ENCRUSTED SALMON** - garlic mashed potato, seasonal vegetables \$23

SHRIMP POLENTA - pickled peppers, bacon, queso fresco, wine cream \$19

SAVORY CHICKEN - garlic mashed potato, seasonal vegetables, honey- dijon thyme aioli \$20

BLUE CRAB LINGUINE - caramelized fennel, spinach-champagne buerre blanc, pistachio gremolata \$26

 **SCALLOP RISOTTO** - summer squash, asparagus, lemon-parsley butter \$28

PARMESAN ENCRUSTED EGGPLANT - potato fontina-leek agnolotti, pesto cream, tomato sugo \$17

 **CHARGRILLED FILET MIGNON** - crispy fingerling potato, grilled asparagus, truffle mustard aioli, porchini-tomato sauce \$29

MEATBALL GNOCCHI - fresh tomato sugo, parmesan \$20

For the Kids

PENNE PASTA WITH CHOICE OF TOMATO SUGO OR BUTTER CREAM SAUCE WITH PARMESAN \$5
add chicken, shrimp or meatballs for \$3



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.