



## FALL / WINTER MENU

### Cold

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

**ROASTED BEET & BUTTERNUT SQUASH** - arugula, spiced walnuts, orange-maple vinaigrette, goat cheese \$12

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

 Add grilled salmon \$8, chicken breast \$6, shrimp \$7, scallops \$10

### 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

**BEEF ARANCINI** - puttanesca sauce , grated parmesan \$12

### Main

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

**LONG BRAISED SHORT RIB** - mushroom risotto, 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 beurre blanc, pistachio gremolata \$26

 **SCALLOP RISOTTO** - asparagus, tomato-basil 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, porcini sauce \$32

**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.