



SPRING/SUMMER MENU

Cold

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

ROASTED BEET & GREEN APPLE - arugula, toasted almonds, mint-ginger 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

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 - roasted cauliflower, ancho-champagne crema, citrus arugula \$26

 **SCALLOP RISOTTO** - asparagus, caramelized leeks-carrots, lemon herb butter \$28

PARMESAN ENCRUSTED EGGPLANT - potato fontina leek- agnolotti, pesto cream, tomato sugo \$18

 **CHARGRILLED FILET MIGNON** - crispy fingerling potato, grilled asparagus, truffle mustard aioli, porcini sauce \$32

GNOCCHI BOLOGNESE - house ground beef ,roasted brussle sprouts, veal demi sugo, parmesan \$20

For the Kids

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



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