

## **SMALL PLATES**

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### **BRAISED PORK SHANKS • 7**

*tender pork shanks braised to perfection in a light barbeque sauce*

### **CALAMARI FRITE • 12**

*fried calamari and crumbled chorizo sausage finished with a balsamic drizzle*

### **THAI LETTUCE WRAPS • 9**

*a delightful blend of Thai spices, ground chicken, water chestnuts, and green onion; served with boston lettuce that makes the perfect vessel to wrap up this adventure for your taste buds*

### **WILD MUSHROOM BRUSCHETTA • 8**

*duxelle of crimini, portabello, and shitake mushrooms served on crostini and topped with whipped goat cheese*

### **SEAFOOD QUESADILLA • 12**

*a succulent blend of shrimp and crab, melted with gruyere & aged white cheddar cheese*

### **DRUNKEN CLAMS • 12**

*little neck clams served in a delicious broth of tequilla, diced tomatoes, and cilantro*

### **ASPARAGUS BUNDLES • 9**

*pencil-thin baby asparagus tightly wrapped in prosciutto and served over hollandaise*

### **SOUP DU JOUR • 4**

*please ask your server for today's selection of fresh homemade soups*

## **SALADS**

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### **GREEK SALAD • 12**

*kalamata olives, red onion, cucumber, tomatoes, and feta*  
*add chicken • 3 | add steak • 5*

### **WEDGE SALAD • 10**

*iceberg lettuce topped with bacon and tomatoes, then drizzled with our chunky bleu cheese dressing*

### **ASIAN SALAD • 15**

*mandarin oranges, water chestnuts, peanuts, and sesame ginger dressing, topped with crispy rice noodles*  
*add chicken • 3 | add steak • 5*

## ENTREES

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Add a bowl of our delicious homemade soup, or a side salad, to any entree • 2

### **CRAB CAKES • 22**

*made with jumbo lump crab, golden browned and served with wild mushroom risotto*

### **NEW YORK STRIP • 18**

*tender 10oz NY strip cooked to your temperature preference and finished with roasted garlic butter*

### **COUNTRY PORK CHOP • 20**

*thick and juicy 10 oz center cut pork chop topped with bacon stuffing and finished with a delicate pork gravy*

### **LOBSTER MAC & CHEESE • 22**

*succulent lobster and orecchiette pasta, baked in a velvety blend of gruyere, fontina, and parmigiana cheese*

### **MAHI MAHI • 21**

*oven-roasted and topped with a fresh strawberry and mint salsa, then drizzled with a balsamic glaze*

### **RIGATONI RUSTICA • 14**

*artisanal sausage, sun-dried tomatoes, sweet peas, and parmigiana cheese; in a light lemon beurre blanc*

### **BUTTERMILK FRIED CHICKEN • 16**

*buttermilk battered chicken breast browned to perfection and finished with a rich country gravy*

### **CHICKEN PARMIGIANA • 17**

*topped with a blend of mozzarella and provolone cheeses, baked, and served with a side of pasta marinara*

### **BISTRO BURGER • 16**

*made with grass fed Angus beef, served with your choice of toppings and bistro fries choose from: bacon, sauteed mushrooms, caramelized onions, swiss, feta, cheddar, provolone*