

Appetizers

CALAMARI -11

*balsamic, hot cherry peppers,
olives, pecorino*

BBQ DUCK QUESADILLA -10

smoked gouda, caramelized onions

AHI TUNA CEVICHE - 12

crisp bread

SLIDERS -12

beef or catfish

CHICKEN WINGS -8

buffalo, tequila bbq or jerk

STEAMED MUSSELS -10

*pei mussels, white wine,
garlic, shallots, herbs, garlic toast*

HAND CUT FRIES -6

dipping sauces

OYSTERS m/p

not available for happy hour prices

FLAT BREAD PIE -10

*marinara, mozzarella, basil, olive oil
add artichokes -2, Parma Ham -4*

CRAB CAKE -12

roasted corn relish

SHRIMP TEMPURA - 12

spicy ponzu

ROASTED VEGETABLE PLATE -10

*portabella mushroom, fresh mozzarella,
eggplant, heirloom tomato,
basil & olive oil*

Tapas Plate

*3 for \$9 ♦ 6 for \$16
served with grilled pita*

marinated artichokes
roasted red peppers
marinated mushrooms
olives
parma ham
blue cheese stuffed hot pepper
cucumber salad
grilled portabella mushrooms
marinated anchovies
roasted eggplant
seaweed salad
old bay potato chips
hummus

Cheese

*3 for \$12 ♦ 5 for \$16
daily selection,
served with
fig jam and crisp bread*

Salads

HOUSE -8

*mixed greens, red onions, tomato,
cucumber, balsamic vinaigrette*

SPINACH & FRIED GOAT CHEESE -10

*red onions, bacon lardons,
red wine vinaigrette*

CLASSIC CAESAR - 6

GRILLED TUNA -12

*rare tuna filet, arugula, roasted pepper, portabella,
tomato, spicy ginger vinaigrette*

CAPRESE -8

*heirloom tomato, fresh mozzarella, basil,
extra virgin olive oil*

add grilled chicken 4, grilled shrimp 6, salmon 8

*\$30 = 3 courses
Thursdays Recession Buster*

*your choice of any
app/entrée/dessert*

*Wine Wednesdays
1/2 priced bottles*

*Tuesday
Happy Hour All Night*

HAPPY HOUR EVERY NIGHT!

*10 pm - 12am
(Drinks only)*

*1/2 priced Appetizers
4 to 7pm everyday
Tuesday all Night!
not available for take out*

SANDWICHES

CHOICE OF FRIES □ SOUP □ SALAD
HOUSE MADE POTATO CHIPS

8 oz BURGER -12
lettuce, tomato & pickle

PARMA HAM-10
*heirloom tomato, basil, fresh mozzarella,
grilled flat bread*

CAJUN CATFISH-12
spicy remoulade, greens & cajun french fries

ALBACORE TUNA MELT -10
cheddar, greens & red onion on an english muffin

ROASTED VEGETABLE -10
ciabatta bread ----- with chicken -12

CHEESESTEAK - 14
*rib eye, roasted red peppers, onions
bacon 2/caramelized onions 1/portabellas 2
aged cheddar 1/ blue cheese 1*

PASTA

LOBSTER RAVIOLI
tomato cream
20

FETTUCINI ALFREDO
parma ham, wild mushrooms
16

FETTUCINI MARINARA
garden vegetables
12

add grilled chicken 4 add grilled shrimp 6

- all pastas are house made -

ENTREES

DUROC PORK CHOP
*gorgonzola mash potato, roasted pear
balsamic demi*
21

PAN ROASTED CHICKEN
roasted vegetable white polenta tart
18

TERIYAKI ROASTED SALMON
*duck fat roasted fingerling potatoes,
baby carrots*
19

14 OZ PRIME RIB EYE
*mashed potatoes, sautéed wild mushrooms
shallots, demi*
26

PAN SEARED AHI TUNA
*vegetable fried black rice,
seaweed salad,
sesame soy ginger drizzle*
24

PAN SEARED SCALLOPS
*roasted corn relish,
vanilla saffron beurre blanc*
20

FISH & CHIPS
*beer battered cod,
tartar sauce, malt vinegar*
16

SIDES

- ◆ Sautéed Spinach 4
- ◆ Mashed Potatoes 6
- ◆ Duck Fat Roasted Fingerling Potatoes 6
- ◆ Vegetable Fried Black Rice 8
- ◆ Wild Mushrooms 6
- ◆ Baby Carrots 6
- ◆ White Polenta Tart 6
- ◆ Roasted Vegetables 6

18% Gratuity will be added to parties of 6 or more