


## APPETIZERS

**NEW ENGLAND CLAM CHOWDER 8**  
rich and creamy and packed with clams

**SOUP DU JOUR 8**  
house-made soups changing daily


**HOUSE SALAD 10**    
mixed greens, tomato, cucumber, carrot,  
house vinaigrette

**CAESAR SALAD 10**   
crispy romaine lettuce, traditional Caesar dressing,  
croutons, lemon


**AMARETTO SHRIMP 14**  
dusted and fried, dipped in spicy Amaretto aioli,  
crushed candied walnuts


**MOZZARELLA CAPRESE 14**    
fresh Buffalo Mozzarella, vine-ripened tomato, basil pesto,  
extra virgin olive oil, sea salt and cracked black pepper

## ENTRÉES

**BONELESS SHORT RIB 34**   
rosemary demi-glace, roasted garlic mashed potatoes,  
grilled asparagus, garlic toast

**BLACKENED TUNA 34**   
wasabi mash, stir fry vegetables, sweet chili relish

**GRILLED SALMON 32**   
brown sugar and honey glaze,  
roasted garlic mashed potatoes, grilled asparagus

**ROASTED SEMI BONELESS HALF CHICKEN 28**   
natural pan jus, roasted garlic mashed potatoes,  
seasonal vegetable

**GRILLED (8OZ) FILET MIGNON 39**   
seasonal vegetable, roasted garlic mashed potatoes,  
demi-glace and sauce béarnaise

**BROCCOLI AND TOFU STIR FRY 26**    
firm tofu, carrots, ginger, garlic, soy,  
crumbled cashew and sticky rice

## DESSERT

**TRIPLE BERRY TART 9**

**CINNAMON CHURROS 9**  
with warm chocolate sauce



Vegetarian  
Gluten free

Many of our entrees can be  
made Vegan. Please ask your  
server for today's options.