

SMALL APPETITE

Lobster Bisque	8
French Onion Soup	7
Wild Mushroom Barley	7
Wild Field Greens	7
<i>crispy onions, toasted pumpkin seeds, craisins, balsamic vinagrette</i>	
Shaved Brussel Sprout Salad	11
<i>pine nuts, roasted red onions, parmesan, bacon, balsamic vinagrette</i>	
The Wedge	9
<i>iceberg wedge, grape tomatoes, red onions, crumbled bacon, chunky blue cheese dressing</i>	
Buratta and Caper Marinated Roasted Peppers	12
<i>crisp prosciutto chip, balsamic reduction, torn pizza bread</i>	
Cheese Plate (serves two)	22
<i>Roomano, Five spoke tumbleweed, Hudson Flower, Humboldt Fog, Spring Brook Farms Tarentise</i>	
Pan Seared Scallops *	15
<i>tropical fruit salsa, avocado, chili oil, pineapple chips</i>	
Chilled Ahi Tuna Nicoise *	18
<i>(served medium rare) haricot vert, cucumbers tomatoes, hard boiled egg, fingerling potatoes, olives, red onions, mixed greens</i>	
Chopped Salad	13
<i>iceberg lettuce, chickpeas, roasted peppers, capers, feta cheese, oregano vinagrette</i>	
Crispy Chicken Salad	15
<i>tri color salad, cucumbers, tomatoes, crispy onions, white balsamic vinagrette</i>	
Jumbo Lump Crab & Cornmeal Crouton Salad	14
<i>with avocado, tomato, & citrus black pepper ranch dressing</i>	
Margherita Pizza	14
<i>plum tomatoes, basil</i>	
Irish Burger *	15
<i>Irish porter cheddar, frizzled onions, brioche bun, french fries</i>	

MAIN DISHES

Chilean Sea Bass	29
<i>saffron paella rice, lobster, shrimp, chorizo, calamari, shellfish reduction</i>	
Pan Seared Sea Scallops *	27
<i>bacon braised cabbage, fingerling potatoes, chive oil</i>	
Sesame Crusted Ahi Tuna *	27
<i>lobster mango forbidden black rice, sirachi baby green beans & ginger honey butter</i>	
Spice Grilled Mahi Mahi	26
<i>roasted sweet corn rice, ceviche marinated vegetable salad, citrus vinagrette</i>	
Orange + Horseradish Grilled Salmon *	25
<i>smoked paprika sweet potato Puree, baby red beets, wilted greens</i>	
Butternut Squash Red Thai Curry	21
<i>baby vegetables, glass noodles, mint basil salad</i>	
<i>add shrimp & sea scallops *</i>	27
Thin Spaghetti	23
<i>shrimp, crab, calamari, sun-dried tomatoes, broccoli, white wine scampi sauce, parmesan breadcrumbs</i>	
Penne Pasta	21
<i>grilled zucchini, oven roasted tomato, roasted garlic, fresh ricotta</i>	
Grilled Chicken Paillard	22
<i>toasted farro, crimini mushroom spinach salad, bacon sherry vinagrette</i>	
Pretzel Crusted Chicken	22
<i>honey mustard glaze, charred sweet potatoes, green beans</i>	
Grilled Angus Rib-Eye Steak *	33
<i>grilled fingerling potatoes, roasted bone marrow, charred baby green beans, wild mushroom gravy</i>	
Filet Mignon *	34
<i>crispy onions, pink peppercorn sauce, mashed potatoes, asparagus</i>	
Grilled Loin Lamb Chops *	32
<i>roast garlic potato, ale braised carrots, fig, almond + rosemary gremolata</i>	



Executive Chef - Chris Scarpaci

SIDE DISHES

*Grilled Asparagus/ Sauteed Mushrooms/Sweet Potato
Fries French Fries/Baby Broccoli/ Greenbeans/ Roasted
Potatoes Charred Sweet Potatoes*

8.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness