



SOUPS

Famous Shrimp and Chorizo Chowder \$6
traditional chowder served in a non-traditional way

Day Soup \$6
daily chef creation

BEGINNINGS

Crabcake \$15
kataifi crusted, blood orange fennel arugla salad, blood orange vinaigrette

Filet Tips \$15
seared, fried cheese curds, spice raspberry jam

Calamari \$9
fried, spicy raspberry jam

Ricotta Artichoke Dip \$7
grilled pita chips

Margerita Pizza \$12
fresh tomato, fresh mozzarella, basil, garlic oil, aged balsamic vinegar

Filet Pizza \$14
grilled dough, béchamel, filet, arugula, tomato, fresh mozzarella

SALADS

Wedge \$7
iceburg, house balsamic, bacon, Moody Blues bleu cheese, roasted red pepper

Chop \$8
romaine, spinach, shallot vinaigrette, bacon, fried cheese curd, sunflower seeds

Garden \$7
romaine, spinach, cucumber, onion, roasted red pepper, tomato, pepperoncini, champagne vinaigrette

Market Salad \$9
baby romaine hearts, baby carrot, new potato, yellow bean, watermelon radish, blood orange vinaigrette

**Any person with a compromised immune system should avoid consuming raw, rare or undercooked products*



Four Course Chef's Tasting Menu \$55
select any one appetizer, soup or salad, entrée, and dessert

DINNER

Meat Sauce \$18

ground sirloin, veal, pork, tomato basil sauce, fresh Fede pasta

Free Range Airline Chicken \$19

pan seared, herbed polenta, braised carrot, pan sauce

Creekstone Farms Filet Mignon \$38

grilled, bacon bleu mashed, brown butter asparagus, mushroom, natural jus

Creekstone Farms NY Strip \$36

grilled, parmesan truffle risotto, rhubarb, broccolini, natural jus

Duck \$27

confit duck breast, new potato, yellow bean, watermelon radish, spicy raspberry jam

Shortrib \$31

braised, bacon bleu mashed, braised carrot, mustard greens, natural jus

Beef Duo \$35

4 oz Creekstone Farms filet, braised shortrib, pamesean truffle risotto, mustard greens, mushroom

Scottish Salmon \$25

grilled, herbed polenta, arugula, toasted sunflower seeds, rhubarb

Halibut \$32

pan seared, new potato, arugula fennel blood orange salad, blood orange vinaigrette

Clam Pasta \$20

clams, fennel, tomato, scallion, fennel tomato broth, fresh Fede pasta

Berkshire Pork Tenderloin \$23

oven roasted, bacon bleu mashed, braised carrot, mustard greens, honey siracha glaze

Mahi \$22

grilled, herb polenta, brown butter asparagus, yellow bean

Scallops \$28

pan seared, parmesean truffle risotto, mushroom, broccolini

Vegetarian \$18

new potato, braised carrot, brown butter asparagus, arugula and toasted sunflower seeds

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