

# TISHA'S



## APPETIZERS

New England Clam Chowder  
14

Lobster Bisque  
18

Kale Caesar  
Kale, Pecorino Romano, anchovies, house made  
croutons and Caesar dressing  
16

House Specialty Salad  
Baby greens, grape tomatoes, dried cranberries,  
candied pecans and goat cheese tossed in a  
raspberry vinaigrette.  
17

Arancini  
Risotto rice balls stuffed with mozzarella cheese  
and peas topped with marinara  
17

Mushroom Risotto  
Assorted mushrooms and shaved Asiago  
16

Polenta Board  
Creamy polenta sweet Italian sausage gravy and  
grated Pecorino Romano cheese  
17

Carpaccio  
Thinly sliced beef tenderloin served with dressed  
arugula, capers and shaved Asiago finished with a  
drizzle of lemon aglio  
24

Cajun Fried Oysters  
Spicy hand breaded fresh oysters fried and served  
with pepper mayo  
18

Curry Mussels  
PEI mussels sauteed in a red Thai coconut curry  
18

Stuffed Pumpkin Gnocchi  
Brown butter crispy sage and candied pecans  
16

## ENTREES

Filet au Poivre  
Pepper crusted and grilled red mashed potatoes  
charred green beans blue cheese butter Demi  
glace and crispy onion strings  
59

Pork Chop Milanese  
14 oz pork chop lightly breaded and fried dressed  
with arugula, olive oil, fresh lemon and shaved  
Asiago and finished with balsamic glaze  
45

Chicken Pasquale  
Boneless chicken breast sauteed in a Maderia  
cream sauce topped with prosciutto, spinach and  
mushrooms finished with fontina cheese over  
Basmati rice (sorry, no changes to this dish)  
34

Peppered Shrimp and Crabcake  
Jumbo lump crab cake topped with shrimp and  
jumbo lump crab meat served over mashed  
potatoes and baby spinach finished with a pepper  
cream sauce  
43

Seafood Risotto  
Jumbo shrimp, local sea scallops, little neck  
clams, assorted mushrooms, toasted pignoli nuts  
and baby spinach sautéed in a sherry cream sauce  
45

Thai Salmon and Shrimp  
Grilled Atlantic salmon, jumbo shrimp red  
mashed potatoes, green beans finished with a  
sweet Thai chili sauce  
39

Sausage and Broccoli Rabe  
Sweet Italian sausage broccoli rabe and cannellini  
beans sautéed in olive oil and garlic tossed with  
rigatoni and topped with shaved Asiago cheese  
30

Shrimp Puttanesca  
Jumbo shrimp sauteed in a spicy red sauce,  
anchovies, capers and Kalamata olives  
34

undercooked foods may increase  
your risk of food borne illness  
A surcharge of 3% will be  
applied to credit card payments