

# DINNER



## APPETIZERS

Lobster Bisque  
18

New England Clam Chowder  
12

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

Burrata Salad  
seasonal preparation  
17

Scallop Risotto  
Pan seared local scallops, sauteed shiitake  
mushrooms and baby spinach  
21

Arancini  
Risotto rice balls stuffed with mozzarella cheese  
breaded and fried, house marinara  
17

Carpaccio  
Thin sliced raw beef tenderloin, dressed arugula,  
capers, shaved parmigiana and lemon aioli  
drizzle  
24

Mushroom Risotto  
Assorted mushrooms sautéed with risotto and  
finished with shaved Asiago  
17

Cajun Fried Oysters  
Spicy hand breaded fresh oysters drizzled with  
pepper mayo  
19

Fried Calamari  
Fried calamari tossed with roasted peppers, hot  
cherry peppers and capers with a honey mustard  
drizzle  
18

Grilled Polenta  
Broccoli Rabe sautéed in olive oil and garlic with  
Cannelloni beans finished with shaved Asiago  
and extra virgin olive oil  
16

## ENTREES

Filet au Poivre  
Pepper crusted and grilled red mashed potatoes  
charred green beans blue cheese butter Demi  
glace and crispy onion strings  
56

Fresh Local Tuna Steak  
Pan seared and set on mashed potatoes topped  
with marinated roasted peppers and gorgonzola  
cheese  
44

Pork Chop  
14 oz Berkshire pork chop grilled and finished  
with assorted bell peppers, onions and  
mushrooms sautéed in olive oil and garlic  
set on mashed potatoes  
43

Chicken Milanese  
Chicken cutlets lightly breaded and fried dressed  
with arugula, olive oil, fresh lemon and shaved  
Asiago and finished with balsamic glaze  
38

Seafood Risotto  
Jumbo shrimp, local sea scallops, little neck  
clams, assorted mushrooms, toasted pignoli nuts  
and baby spinach sautéed in a sherry cream sauce  
44

Thai Salmon and Shrimp  
Grilled Atlantic salmon, jumbo shrimp sautéed  
in a sweet Thai chilli sauce set over red mashed  
potatoes with charred green beans  
39

Rigatoni  
Roasted red peppers, artichoke hearts calamata  
olives and baby spinach sautéed in olive oil and  
garlic finished with stilton blue cheese  
30

Pesto Shrimp and Gnocchi  
Jumbo shrimp sautéed in a pesto cream sauce,  
toasted pignoli nuts tossed with potato gnocchi  
38

please be advised that consuming raw or  
undercooked foods may increase your risk of  
foodborne illness  
A surcharge of 3% will be applied to credit  
card payments