

Starters

Lollipop Lamb

Grilled lamb chop, pomegranate cranberry reduction 14

Calamari

Flash-fried calamari, jalapenos, sweet chili sauce, black mayonnaise

Cheese Plate

Seasonal cheese, fig compote, seasonal fruit and pepperoncini, crostini

Tuna Tartare

Sushi grade yellowfin tuna, chipotle mayo, wonton crisp 11

Crab Cake

Roasted red pepper coulis, lemon caper remoulade 12

Martini Shrimp Cocktail

Jumbo shrimp, Boardroom vodka cocktail sauce II

Homemade Soups

Soup of The Day
Cup 4.5 Bowl 7

Salads

House Salad

Mesclun greens, red onion, grape tomatoes, cucumber with white balsamic vinaigrette

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Classic Caesar

Romaine lettuce, shaved parmesan, and rustic croutons with house made Caesar dressing 7.5

Autumn Salad

Mesclun greens, apples, butternut squash, dried cranberries, pumpkin seeds, with sherry vinaigrette

Arugula Salad

Baby arugula, feta cheese, fresh berries, candied walnuts, with champagne vinaigrette

Beet Salad

Mesclun greens, roasted beets, oranges, crumbled goat cheese, sunflower seeds, with citrus vinaigrette

9.5

Add Chicken or Shrimp to Any Salad

Add Chicken 4 Add Shrimp 5



Entrees

Surf 'N' Turf

Grilled petite filet, crab cake, roasted garlic parmesan mashed potatoes, chef's vegetable of the day

29

Chicken Breast

Pan roasted, frenched chicken breast, orange siracha vin blanc, purple fingerling potatoes, charred asparagus

24

Sea Scallops

Pan seared U-10 sea scallops, lemon vinaigrette, farro, wilted arugula, sundried tomato

30

Pork Chop

Grilled I Ooz all natural center cut bone-in pork chop, spiced pear & rum risotto, roasted brussel sprouts

25

Salmon

Pan seared salmon, toasted pecans, maple mustard glaze, roasted garlic parmesan mashed potatoes, chef's vegetable of the day

28

Rib-Eye Steak

Grilled 12oz Rib-Eye steak, parsley & cognac compound butter, purple fingerling potatoes, charred asparagus

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Pasta Carbonara

Fusilli pasta, bacon, English peas, garlic cream sauce with parmesan cheese Add Chicken 4 or Shrimp 5

20

Shrimp and Vegetable Stir Fry

Mixed vegetables, sautéed shrimp, basmati rice pilaf, citrus soy miso sauce

Veal Escalope

Sautéed tender veal cutlets, creamy bacon mushroom sauce, roasted garlic parmesan mashed potatoes, roasted butternut squash 26