



APPETIZER

shrimp cocktail with traditional cocktail sauce	15
oysters on the half shell with cocktail & mignonette sauce 3 or 6	9/16
fresh tomato soup with boursin focaccia croutons	8
arugula & endive salad mixed fruit chutney, vermont bayley hazen blue cheese	10

SANDWICHES

grilled chicken pita served with avocado, tomato, radish, watercress, alpine lace cheese and a tropical fruit salad	15
lobster salad sandwich on challah bread roasted tomato, avocado & sweet potatoes fries	20
chimichurri steak sandwich on a baguette with chipotle aioli served with roasted tomatoes and root vegetable chips	18
grilled burger with fries caramelized onions & sautéed mushrooms	15

ENTRÉE SALADS

grilled tuna niçoise salad hearts of romaine & lemon vinaigrette	19
three crispy crabcakes with an asian dipping sauce frisee, mango, Jicama and cucumber in a ginger-soy vinaigrette	18
caeser salad with grilled chicken or grilled shrimp	16/19
vegetable quiche with asparagus, zucchini, spinach, cheddar cheese boston lettuce, frisée salad & lemon vinaigrette	16

ENTRÉES

pan seared red snapper pearl couscous with roasted garlic-parsley puree and sautéed zucchini with tomatoes and taggiasca olives	23
farfalle pasta with shrimp, mushrooms, butternut squash and fresh sage	21
wild king salmon and sautéed broccoli rabe with fingerling potatoes and caramelized onions	23
roasted citrus-marinated chicken breast pearl couscous and baby vegetables, fava beans, roasted cipollini onions and lemongrass beurre blanc	23
egg noodles with braised lamb shank fresh goat cheese and chopped parsley	24
grilled all-natural ny strip steak sautéed spinach, smoked tomato-butter sauce with tarragon and chick pea fries	29