# **Appetizers**

#### CALAMARI -11

balsamic, hot cherry peppers, olives, pecorino

### BBQ DUCK QUESADILLA -10

smoked gouda, caramelized onions

AHI TUNA CIVICHE - 12
crisp bread

SLIDERS -12
beef or catfish

#### **CHICKEN WINGS -8**

buffalo, tequila bbq or jerk

#### **STEAMED MUSSELS** -10

pei mussels, white wine, garlic, shallots, herbs, garlic toast

#### **HAND CUT FRIES -6**

dipping sauces

**OYSTERS** m/p not available for happy hour prices

#### FLAT BREAD PIE -10

marinara, mozzarella, basil, olive oil add artichokes -2, Parma Ham -4

#### CRAB CAKE -12

roasted corn relish

#### **SHRIMP TEMPURA** - 12

spicy ponzu

#### **ROASTED VEGETABLE PLATE** -10

portabella mushroom, fresh mozzarella, eggplant, heirloom tomato, basil & olive oil

## Tapas Plate

3 for \$9 • 6 for \$16 served with grilled pita

marinated artichokes
roasted red peppers
marinated mushrooms
olives
parma ham
blue cheese stuffed hot pepper
cucumber salad
grilled portabella mushrooms
marinated anchovies
roasted eggplant
seaweed salad
old bay potato chips
hummus

## Cheese

3 for \$12 ◆ 5 for \$16

daily selection,

served with
fig jam and crisp bread

## Salads

#### **HOUSE** -8

mixed greens, red onions, tomato, cucumber, balsamic vinaigrette

#### SPINACH & FRIED GOAT CHEESE -10

red onions, bacon lardons, red wine vinaigrette

#### **CLASSIC CAESAR - 6**

#### **GRILLED TUNA -12**

rare tuna filet, arugula, roasted pepper, portabella, tomato, spicy ginger vinaigrette

#### **CAPRESE** -8

heirloom tomato, fresh mozzarella, basil, extra virgin olive oil

add grilled chicken 4, grilled shrimp 6, salmon 8

\$30 = 3 courses

Wine Wednesdays

1/2 priced bottles

Thursdays Recession Buster

your choice of any
app/entrée/dessert

Happy Hour All Night

1/2 priced Appetizers
4 to 7pm everyday
Tuesday all Night!
not available for take out

HAPPY HOUR SUNDAY -THURSDAY NIGHT!!

10 pm - 12am

(Drínks only)

### **SANDWICHES**

CHOICE OF FRIES SOUPSALAD HOUSE MADE POTATO CHIPS

#### 8 oz BURGER -12

lettuce, tomato & píckle

#### PARMA HAM-10

heirloo<mark>m toma</mark>to, basil, fresh mozzarella, grilled flat bread

#### **CAJUN CATFISH-12**

spicy remoulade, greens & cajun french fries

#### **ALBACORE TUNA MELT-10**

cheddar, greens & red onion on an english muffin

#### **ROASTED VEGETABLE** -10

ciabatta bread ---- with chicken -12

#### **CHEESESTEAK** - 14

ríb eye, roasted red peppers, oníons

bacon 2/caramelized onions 1/portabellas 2 aged cheddar 1/ blue cheese 1

### **PASTA**

#### **LOBSTER RAVIOLI**

tomato cream 20

#### **FETTUCINI ALFREDO**

parma ham, wild mushrooms

16

#### **FETTUCINI MARINARA**

garden vegetables 12

add grilled chicken 4 add grilled shrimp 6

- all pastas are house made -

### **ENTREES**

#### DOUBLE CUT DUROC PORK CHOP

gorgonzola mash potato, roasted pear balsamic demi **21** 

#### PAN ROASTED CHICKEN

roasted vegetable white polenta tart

18

#### TERIYAKI ROASTED SALMON

duck fat roasted fingerling potatoes , baby carrots

19

#### 14 OZ PRIME RIB EYE

mashed potatoes, sautéed wild mushrooms shallots, demi

27

#### PAN SEARED AHI TUNA

vegetable fried black rice, seaweed salad, sesame soy ginger drizzle **24** 

#### PAN SEARED SCALLOPS

roasted corn relish, vanilla saffron beurre blanc **20** 

#### **PAN FRIED COD**

sliced fingerling potatoes, capers, lemon butter 16

## **SIDES**

- Sautéed Spinach 4
- Mashed Potatoes 6
- Duck Fat Roasted Fingerling Potatoes 6
- ♦ Vegetable Fried Black Rice 8
- ♦ Wild Mushrooms 6
- ♦ Baby Carrots 6
- ♦ White Polenta Tart 6
- Roasted Vegetables 6