

# dinner

## Starters

- Buffalo Chicken Wings** with Blue Cheese Dressing \$12
- Moroccan Spiced Lamb Sausage** over Roasted Eggplant and Yogurt Harissa Sauce! \$12
- Miniature Beef Wellington** with Bordelaise Sauce \$10
- Grilled Jumbo Shrimp** with Pineapple Relish & Basil Oil \$11
- Fresh Mozzarella and Tomato Napoleon** with a Fig-Balsamic Reduction \$9
- Mezze** – Baba Ghanouj, Tabouleh, Hummus, Feta Cheese and Olive Tapenade \$11
- Calamari** \$11

## Salads & Soup

- Organic Field Greens** with Cucumber and Cherry Tomatoes in White Wine Vinaigrette \$8
- Crab and Avocado Salad** with Micro Greens and Roasted Pepper Dressing \$11
- Caesar Salad** with Grated Parmesan Cheese and Crisp Croutons \$9
- Soup Du Jour** \$6

## Sides

- Garlic Mashed Potatoes \$4   Creamy Polenta \$4   French Fries \$4   Wilted Spinach \$4
- Wild Mushrooms \$4   Asparagus \$4   Mélange of Vegetables \$4   Potato Au Gratin \$4

## Main Courses

- Pan Grilled Breast of Chicken** with Garlic Mashed Potatoes, Asparagus & Green Pepper Corn Sauce \$18
- Roasted Salmon** with Risotto, Baby Bok Choy & Miso Cream Sauce \$21
- Braised Lamb Shank** with Herb Couscous, Mélange of Vegetables & Harissa Red Wine Sauce \$19
- Grilled Filet of Beef\*** with Potatoes Au Gratin, Roasted Crimini Mushrooms and Bordelaise Sauce \$27
- Rack of Lamb\*** with Roasted Eggplant, Creamy Polenta and Lamb Reduction Sauce \$25
- Oven Baked Lump Crab Cakes** with Roasted Corn, Peppers & Lemon Grain Mustard Sauce \$24
- House Made Ravioli** Filled with Wild Mushrooms in a Chardonnay Cream Sauce \$17
- Fresh Linguine** Tossed with Rock Shrimp, Arrow Leaf Spinach, Toasted Garlic & Virgin Olive Oil \$18

*\*These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

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