

## FIRST IMPRESSIONS

### **Crab Dip**

Fresh blue crab folded into a creamy spinach and artichoke dip served with tortilla chips.

\$9

### **Fried Calamari**

Crispy fried calamari tossed with fresh lemon, diced tomatoes and pepperoncini, topped with roasted garlic aioli.

\$9

### **Risotto Fritters**

Risotto fritters stuffed with apples and goat cheese. Served over a bed of mesclun greens and a sweet red wine demi glaze.

\$7

### **Brie Pork Tenderloin**

Pan seared tips of pork tenderloin over crostinis. Served with a cracked pepper mélange crusted brie wedge and a sweet port wine reduction and roasted shallots.

\$7

### **Smoked Salmon**

Smoked salmon served on rye toast points. Served with a side of truffle infused crème fraiche and a red onion compote.

\$11

## SOUPS & SALADS

### **Soup du Jour**

Please consult your server for today's fresh preparation.

\$4

### **French Onion**

Caramelized onions served in a savory sherry broth topped with a crispy baguette and melted Swiss cheese.

\$5

### **Grilled Caesar**

Grilled romaine and parmesan crusted crostini topped with cracked black peppercorn and caesar dressing. \$5

### **Spinach Salad**

Hand tossed spinach salad with crispy pancetta, sliced grapes and goat cheese with a Dijon mustard vinaigrette.

\$5

### **House Salad**

Mixed greens with grape tomatoes, cucumbers, garlic croutons and balsamic vinaigrette.

\$3

## ENTRÉES

### **Gorgonzola Rib Eye**

14oz. grilled rib eye topped with roasted garlic and gorgonzola cheese. Served with baked potato, tempura battered asparagus and red wine demi glace. \$27

### **Chicken Carbonara**

Pan seared chicken breast with caramelized onions, crispy pancetta layered with egg pasta. Served with an asiago cream sauce and an English pea puree. \$17

### **Braised Lamb Shank**

Red wine braised lamb shank over fresh cut steak fries and roasted carrots. Topped with a nest of fried parsnips and grilled scallions. \$22

### **Pork Loin**

Grilled pork loin over a parsnip and sweet potato au gratin, drizzled with a roasted coriander seed beurre blanc. \$17

### **Atlantic Salmon**

Pan seared salmon topped with shiitake mushrooms and sliced apples over an asiago and scallion risotto with prosciutto wrapped asparagus. \$19

### **Sesame Tuna**

Black sesame crusted Ahi tuna over a slaw of purple cabbage, tequila soaked golden raisins and roasted poblano pepper. \$20

### **Fussilli Shrimp**

Sautéed shrimp tossed with spinach, artichokes and roasted red peppers in vodka and tomato cream sauce with fussilli pasta. \$21

### **Ravioli Du Jour**

Consult your server for today's preparation.

### **Paella**

Lobster, sausage and chicken sautéed with artichokes, tomatoes, onions and garlic with a creamy saffron risotto. \$22

### **Pork Medallions**

Cajun spiced pork tenderloin medallions stacked with crispy Canadian bacon and wild mushrooms. Served with angel hair pasta and a Dijon cream sauce topped with fontina cheese. \$19

### **Poblano Primavera**

Grilled zucchini, squash, red onions and cauliflower tossed in a roasted poblano pepper cream sauce over pappardelle pasta. \$16

### **New York Strip**

Grilled 12oz. N.Y. strip steak topped with caramelized onions, apple wood smoked bacon and smoked Gouda gratin. Served with a baked potato and roasted cauliflower with a balsamic reduction. \$27