



menu



• APPETIZERS •

FRIED MOZZARELLA \$14 breaded and fried mozzarella cheese with white wine pomodoro sauce

CALAMARI AGRO DOLCE \$15 lightly breaded and fried calamari tossed in sweet garlic butter with lemon

TUNA NACHOS \$16 lightly seared ahi tuna with chunky gaucamole, cilantro sriracha mayo, sliced green onion, sesame seeds on wonton chips

BACON ONION SCALLOPS \$15 seared sea scallops with bacon onion jam & Israeli couscous

• SALADS & SANDWICHES •

CAESAR SALAD \$14 chopped romaine lettuce tossed in caesar dressing with shaved parmesan cheese, crutons and white anchovies
ADD Chicken... \$6 ADD Shrimp... \$7 ADD Salmon... \$8

IRISH FLATBREAD \$14 grilled sliced shoulder tender, green onion & peas on mashed potato base with a Baileys Irish cream sauce

TURKEY RACHEL \$15 pan roasted turkey, swiss cheese, coleslaw and thousand island on marble rye with choice of side

• ENTRÉES •

NEW ENGLAND BAKED COD \$22 icelandic cod topped with ritz cracker crust and baked, served with twice baked potato, daily fresh vegetables and buerre blanc

CHICKEN CORDON BLEU ROULADE \$25 harvestland all natrual chicken breast rolled with ham & swiss lightly breaded and fried, served with mashed potatoes, daily fresh vegetables and dijon lemon butter

RIGATONI VONGOLE \$26 Rigatoni Pasta with little neck clams, spinach appassiti, grilled crostini and garlic white wine sauce

SURF & TURF \$32 8oz. grilled tenderloin filet, scampi style shrimp served with risotto fritti, daily fresh vegetables and truffle demi glace

~ALL ENTREES SERVED WITH CAESAR SALAD~

• DESSERT •

NY CHEESECAKE \$8

LIMONCELLO CAKE \$8

