

APPETIZERS

- Spicy crawfish and vegetable chowder - andouille sausage 10
- Butternut squash and red lentil soup - crispy quinoa - cumin - lemon olive oil 10
- Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Endive and pear salad - blue cheese - pecans - mustard and cider vinegar 12
- Maple Brook Farms Burrata - heirloom tomatoes - basil - olive oil - croutons - sea salt 15
- Potato gnocchi salad - red grapes - goat cheese - frisee - trevisano - red wine vinaigrette 14
- Yellow fin tuna crudo - avocado - sliced radish - ginger - lime juice - micro onions 17
- Crispy cauliflower - lemon - parsley - parmesan - piquillo pepper romesco 12
- Goat cheese "Blintz"- marinated beets - roasted walnuts - baby arugula - Saba 12
- Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 12
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15
- Middle eastern sampler - tzatziki - roasted eggplant - muhammara - falafel - pita 16
- Half dozen Copps Island oysters - cocktail sauce - champagne vinegar mignonette 15

P I Z Z A

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with Brussels sprouts - sliced lemon - goat cheese - mozzarella - balsamic reduction 16
- Pizza with prosciutto ham, sliced tomatoes, fresh mozzarella - - baby arugula 18
- Pizza with Italian sausage- tomato sauce - hot cherry peppers - sweet onions 16

Please Join us Sunday's for Brunch and Live Jazz!!

Tuesday Wine Appreciation Night

25% to 50% Off List Wines

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness

ENTRÉE

- Spinach and mushroom ravioli - gorgonzola cream - roasted walnuts 19
- Spicy lobster spaghetti - cherry tomatoes - lobster butter - wilted arugula 29
- Butternut squash and celery root ravioli - brown butter - sage - pepitas 19
- Cavatelli - sweet sausage - broccoli rabe pesto - cherry tomato - pignoli nuts 21
- Salmon and tuna burger – remoulade sauce – marinated beets 16
- Chicken wrap sandwich – grilled onion – sundried tomato spread – tahini lemon sauce 16
- Chuck hamburger - cheddar - peppadew mayo - lettuce - pickled green tomato - onion 18
- Maine lobster roll - harissa - celery salad - citrus aioli - Cajun fries 25
- Hidden Fjord salmon - broccoli rabe - golden raisins - pine nuts - capers 29
- Jumbo sea scallops - white beans - crispy brussel sprouts - pecans - apple reduction 32
- Crispy skinned bronzino - spicy sweet and sour eggplant - mint salsa verde 28
- Icelandic cod fish - roasted baby sweet potato and parsnip - spicy citrus soy vinaigrette 28
- Mediterraneo grilled seafood salad - fresh mint - tomato - preserved lemon vinaigrette 21
- Breast of Chicken Milanese - tomato and arugula salad - fresh mozzarella 18
- Certified Angus Beef flat iron steak - mushroom demi - roasted baby sweet potatoes 30
- Caesar, Mixed, or Endive salads with chicken 19 salmon 29 scallop 32 shrimp 26

EXPRESS LUNCH

Two Course \$18

Three Course \$21

Appetizer: Crawfish Chowder, Goat cheese Blintz, Butternut Squash and Lentil
Organic Baby Salad, Heart of Romaine Caesar, PEI Mussels with Red Curry,

Entrees : Spinach and Mushroom Ravioli, Cavatelli Vodka, Egg White Frittata,
Grilled or Pan Fried Chicken Milanese, Salmon and Tuna Burger, Chicken Wrap,
Pizza with Sausage, Hot Cherry Peppers, Sweet Onions

Dessert : Tiramisu Mediterraneo, Bread Budino, Crème Brulee, Warm Chocolate Cake