

## ~Starters~

- Clams Maison~ *with Grilled Lemon* \$8  
Proscuitto Wrapped Scallops~ *with Frisee & Brandy Gastrique* \$13  
Crab Cake~ *with Spinach, Roasted Peppers, & Cajun Remoulade* \$12  
Grilled Portabella Tower~ *with Jumbo Lump Crab, Artichokes, Spinach, Roasted Peppers & Spicy Marinara* \$15  
Mediterranean Tapas Platter~ *with Hummus, Baba Ghanouj, & Grape Leaves* \$10  
Imported & Domestic Cheese Tasting~ *Chef's Selection, Port Wine Reduction & Lavash* \$12

## ~Briefs~

- Angel Hair Arrabbiata \$7  
Porcini Papperdelle \$8  
*In Shiitake Cream*  
Risotto \$6  
*with Sundried Tomato & Parmesan*  
Beans & Greens \$5  
*with Cannellini Beans & Arugula*  
Grilled Asparagus \$7  
*with Balsamic Reduction & Goat Cheese Crostini*

## ~Casual Dining~

- ~Sandwiches come with French Fries & Slaw~*  
Crab Cake Stack Sandwich \$13  
*On Focaccia, Roasted Peppers, Remoulade*  
\*Common Plea Sirloin Burger \$13  
*On Focaccia with Shitake Mushrooms & Gorgonzola Cheese*  
*Or with Avocado & Bacon*  
Salmon Sandwich \$16  
*On Focaccia with Frisee, Allouette, Proscuitto, & Grape Tomatoes*  
Steamed Little Neck Clams \$14  
*with Spicy Tomato Broth & Bomboloni*

## ~Housemade Salads~

- Iceberg Wedge \$7  
*with Bleu Cheese Dressing, Egg, Bacon, & Tomato*  
Capresse Salad \$9  
*Housemade Mozzarella, Tomatoes, & Basil*  
Proscuitto Wrapped Asparagus \$10  
*with Melon, Grilled Radicchio, & Balsamic*  
Roasted Beet & Goat Cheese Tower \$9  
Classic Caesar Salad \$10  
*with Parmesan Tuile, Garlic Lavash, Romaine Filet & Anchovies*  
Bibb & Pear \$8  
*with Dried Cherries, Candied Walnuts, Gorgonzola & Walnut Vinaigrette*

## ~Dinner Entrées~

- Rainbow Trout Crab Almondine \$25  
*with Grilled Asparagus & Parsley Potatoes*  
Grilled Salmon\* & Prawns \$34  
*with Cucumber, Asparagus, Capers & Lemon Oil*  
Seafood Platter \$34  
*Proscuitto Wrapped Scallops with Frisee & Brandy Gastrique*  
*Vanilla Butter Poached Lobster with Crab, Asparagus*  
*& Citrus Beurre Blanc, and*  
*Prawns with Cucumber, Capers & Lemon Oil*  
Bouillabaisse \$30  
*Shrimp, Scallops, Salmon, & Clams*  
*in a Rich Spicy Tomato Broth with Bomboloni*  
Housemade Cheese Ravioli \$19  
*with Roasted Garlic Aioli Sauce, Spinach, Parmesan & Bomboloni*  
Housemade Gnocchi \$20  
*with Shrimp, Roasted Tomato, Pinenuts*  
*in Herbed Garlic Butter & Bomboloni*  
Stuffed Pork Chop\* \$23  
*with Spinach & Parmesan in Tomato Demi Sauce*  
Three Cheese Chicken Parmesan \$24  
*Roasted Tomato Marinara with Fresh Mozzarella,*  
*Asiago, & Shaved Parmesan Reggiano*  
Humbolt Fog Crusted Filet\* \$38  
*Porcini Papperdelle in Mushroom Demi Cream*  
Veal Capricciosa \$34  
*with Baby Arugula, Tomato,*  
*Red Onion & Lemon Oil*