

A p p s

Calamari..... 12

None like it. Lightly battered with remoulade side

Pomme Frites & Aioli 6

Hand cut thin fries, grated pecorino, lemon zest, parsley. garlic aioli side

Bruschetta 9

Fresh tomatoes, garlic, herbs, toasted baguette, silky balsamic reduction

Tuna Poke..... 12

Hawaiian Style, with raw sashimi ahi tuna, avocado, roasted pepper, sesame with soy ginger marinade served with rice wafers

Mussels 11

Sautéed with garlic, spinach, tomatoes, fresh basil

Jumbo Shrimp Cocktail..... 16

Five of the big ones, house made cocktail sauce

S a l a d s

Mediterranean Seafood Salad..... 20

Shrimp, scallops & calamari, caper, artichoke, marinated pepper, lemon & basil vinaigrette, crisp fresh salad greens

Steak Salad..... 17

Grilled Beef cutlets, sautéed portabella, fresh salad greens, tomato, cucumber, olive, artichoke

Salmon Caesar..... 17

House made Caesar, romaine , shaved Parmesan, Seared Salmon

Greek Tuna Salad 16

Sesame incrustated tuna, fresh salad greens, roasted pepper, feta, olives, tomato, cucumber, caper, artichoke, and leeks in balsamic vinaigrette

Caesar & Spanish Boquerones..... 15

House made Caesar, romaine, shaved Parmesan, Spanish white anchovy

Beef

-Hand cut, In House, To Order-

- Rib-eye** 28
12 ounce charbroiled & choice of side
- Filet** 36
10 oz. charbroiled & choice of side
- Steak Diane** 37
Two 5oz seared fillet medallions, portabella mushrooms, onion Drembuie demi reduction
- Filet in bleu** 37
Two 5oz seared fillet medallions, applewood bacon, bleu cheese cream, fresh spinach & tomato, choice of side
- The Henderson**..... 28
12 ounce charbroiled Ribeye, fresh cut pomme frites, aioli on the side
- Rib-eye au Poivre** 29
12-ounce hand cut ribeye, portabella au Poivre sauce, choice of side

Pork & Lamb

- Pork Chop Marsala** 26
Frenched rib chop grilled medium, mushroom, marsala sauce & choice of side
- Rack of Lamb.....Half 19.....Full 37**
Grilled and oven finished, port, rosemary demi glace, sautéed vegetables, choice of side

Veal

- Veal Au Poivre** 21
Sautéed cutlets , portabella & cracked peppercorns, brandy crème
- Veal Picatta**..... 20
Sautéed veal, caper, fresh basil & garlic, lemon butter
- Veal Bordeaux** 20
Sautéed mushrooms, shallot, Bordeaux sauce

Chicken & Duck

Maple Leaf Farm Duck..... 27

Duck breasts, rosemary demi, white truffle roasted
garlic mashed potato, sautéed vegetables

Chicken Florentine 19

Fresh spinach, tomato, shallot, feta cheese cream

Chicken Bordeaux..... 19

Mushrooms, shallots, bordelaise sauce

Chicken Picatta 19

Sautéed with capers & garlic, in lemon butter, shaved
parmesan

Chicken Napa..... 19

Roasted pepper, mushrooms, broccoli and artichoke,
white wine basil sauce

Chicken Dijon..... 19

Leek, mushroom, Dijon cream

Three Cheese Alfredo 19

Pan made alfredo sauce, applewood bacon, sundry
tomato, mushrooms, broccoli tossed with penne &
grilled chicken.

Chicken Orleans..... 23

Chicken sautéed with sausage, shrimp, leeks.
pepperoncini, mushroom, roasted red pepper spicy
white wine oregano sauce, northern beans

** Chicken & Veal dishes served over linguine fini*

*Everything that comes out of our kitchen door to your
table is handmade, to order; each dish, including our
sauces, are made to order, from scratch in the pan. We
appreciate your patience. Please let you server know if you
are in a rush*

**Try our Tapas Menu Bar or Farm Table the
next time your out and wanting something on
the lighter side**

From the Sea

Salmon..... 24

Seared fillet of salmon, roasted red bell pepper beurre blanc, sautéed vegetables & side

Tuna 27

Sashimi grade ahi tuna, black & white sesame, drizzled ginger Hoisan, sautéed vegetables & side

Ruby Trout 24

Full fillet, Pan seared with browned butter, sautéed vegetables & side

Clams & Penne 21

Littleneck clams, applewood bacon, portabella mushroom, fresh spinach, tomato, marinated roasted red pepper parmesan cream tossed with penne

Pan Seared Scallops..... 27

Large fresh scallops served with lemon beurre blanc, sautéed vegetables & side

The Corsican..... 26

Shrimp & scallops, mussels, sautéed with portabellas, red bell peppers, sun dried tomatoes, garlic, fresh basil, linguine fini, white wine parmesan sauce

Cioppino 28

Fresh Scallop, little neck clams, mussels, shrimp and sausage, roasted pepper, leeks, and fennel in a saffron tomato broth with choice of grilled pesto baguette or linguine fini

Moules frites..... 20

Mussels in white wine saffron broth with tomato, leeks, spinach and roasted pepper served with pomme frites

Sides

-Maple Butter Sweet Potato

-Garlic Mashed Potato

-Sautéed Vegetable Medley