

# APPETIZERS

## **Bella Blue Bruschetta**

Fresh roma tomatoes, basil, red onions, red peppers and blue cheese in our garlic vinaigrette. **9**

## **Stuffed Zucchini**

Breaded zucchini stuffed with provolone and prosciutto over spicy marinara. **9**

## **Beans and Greens**

Cannellini beans sautéed with fresh spinach in a light spicy garlic sauce. **7**

Add Italian sausage. **9**

## **Apple Ravioli**

Apples sautéed with amaretto, golden raisins and roasted figs in a fresh sage butter sauce. Served over cheese ravioli. **9**

## **Banana Peppers**

Stuffed with spicy Italian sausage and mozzarella cheese. Served over marinara. **9**

## **Crab Cakes**

Jumbo lump crab cakes served with Dijon cream sauce and field greens. **13**

## SALADS AND SOUPS

### **Caesar Salad**

Romaine tossed with our house made croutons and Caesar dressing. Topped with parmesan cheese. **5**

### **Mixed Green Salad**

Field greens tossed in our balsamic vinaigrette. Topped with roma tomatoes, cucumbers, red onions, house made croutons and feta cheese. **5**

*\*Add any of the above side salads to an entrée for \$4*

### **Beet Salad**

Field greens tossed in our citrus vinaigrette. Topped with beets, candied pecans and goat cheese. **7**

*\*Add to an entrée for \$5*

### **Apple Walnut**

Field greens tossed in our house made apple vinaigrette. Topped with walnuts, grilled Granny Smith apples and gorgonzola cheese. **15**

### **Harvest Chicken or Salmon**

Field greens tossed in balsamic vinaigrette. Topped with toasted pumpkin seeds, cranberries, cheddar cheese, sweet potato fries and cranberry glazed chicken or salmon. **14 / 17**

### **Crab Cake Salad**

Romaine lettuce tossed in our parmesan ranch dressing, cucumbers, red onions and roma tomatoes. Topped with two jumbo lump crab cakes and parmesan cheese. **18**

### **Italian Wedding**

Chicken, meatballs, carrots, onions and spinach in chicken broth with orzo pasta. **5**

### **Lobster Bisque**

A rich creamy lobster soup. **6**

### **Soup of the Day**

House made soup, changes daily. **5**

*\*Add Wedding or Soup of the Day to an entrée for \$3*

## SANDWICHES / PANINIS / WRAPS

### **Grilled Chicken Sandwich**

Grilled chicken breast with provolone cheese and balsamic glaze. **10**

### **Blackened Bass Sandwich**

Grilled blackened bass served with a side of garlic mayonnaise. **12**

### **Italian Chicken Panini**

Chicken breast, roasted red peppers, spinach, provolone cheese and roasted red pepper mayonnaise. **10**

### **Harvest Panini**

Pulled chicken breast mixed with golden raisins, red delicious apples, red onions and mayonnaise topped with sweet potato fries, cheddar and cranberry glaze. Served on multi grain bread. **11**

### **Prime Rib Wrap**

Shaved prime rib with sautéed portabella mushrooms, banana peppers, onions, provolone cheese and horseradish mayonnaise. **10**

### **Chicken Bacon Wrap**

Grilled chicken, Applewood smoked bacon, cheddar cheese, ranch, lettuce, and tomato. **10**

**Choice of field green salad, house made chips, parmesan ranch french fries or sweet potato fries.**

## COCKTAIL

### **Bloody Mary**

Absolut Peppar, garnished with celery and pepperoncini. **9**

### **Mimosa**

Prosecco and orange juice. **7**

## SANGRIA

Red or Seasonal. **7.5**

Carafe **26**

**A 20% Gratuity will be added to all parties of 10 or more.**

B 5/2017

**\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.**

## BRUNCH

### Breakfast Plates

#### **Breakfast Burger**

8 oz burger topped with cheddar cheese, bacon, garlic mayonnaise and a sunny side up egg. Served with home fries and fresh fruit. **14**

#### **Breakfast Plate**

Scrambled eggs with a choice of bacon or sausage links. Served with home fries, toast and fresh fruit. **12.5**

#### **Fire Roasted Tomato and Basil Frittata**

Eggs, fire roasted tomatoes, fresh basil and mozzarella cheese. Served with crispy potatoes and fresh fruit. **14**

#### **Salmon Scramble**

Scrambled eggs with Scottish salmon and cheddar cheese. Served with choice of bacon or sausage links, home fries and fresh fruit. **16**

### Omelets

All served with home fries, toast and fresh fruit

#### **Bacon Omelet**

Applewood smoked bacon, cheddar and red peppers. **14**

#### **Vegetable Omelet**

Peppers, caramelized onions, spinach, feta and hollandaise sauce. **14**

### Breakfast Sandwiches

All served with home fries and fresh fruit

#### **Bacon Panini**

Eggs, bacon, provolone, spinach and garlic mayonnaise. **12**

#### **Vegetable Panini**

Eggs, provolone, zucchini, mushrooms, onions, spinach and red pepper mayonnaise. **12.5**

### Waffles

All served with fresh fruit

#### **Bacon Waffles**

Two bacon Belgium waffles topped with bacon bits, sweet butter and maple syrup. **14**

#### **Banana Pecan Waffle**

Two Belgium waffles topped with pecans, sliced bananas, sweet butter and maple syrup. **14**

## PASTAS

#### **Sausage Stuffed Chicken**

Breaded chicken breast stuffed with spicy Italian sausage and mozzarella cheese. Served over linguine tossed in tomato cream sauce. **18**

#### **Spicy Shrimp and Scallops**

Angel hair tossed in a spicy lobster sauce, topped with sautéed shrimp, scallops, spicy bread crumbs and green onions. **20**

#### **Seafood Bake**

Shrimp, scallops and jumbo lump crab with radiatore pasta and a pink vodka sauce. Topped with sliced roma tomatoes and melted fresh mozzarella. **24**

#### **Lasagna**

Layers of beef, spicy Italian sausage, mozzarella and ricotta cheese topped with marinara and alfredo sauce. **18**

#### **Lobster Ravioli**

Lobster and cheese stuffed ravioli tossed in a pink vodka sauce with langostino. Topped with goat cheese. **21**

#### **Butternut Squash Ravioli**

Gluten free butternut squash filled ravioli tossed in a sage butter sauce, topped with sautéed butternut squash and pumpkin seeds. **17**

#### **Meatball Bake**

Angel Hair with choice of marinara or alfredo sauce topped with mozzarella cheese and baked golden brown. **19**

## ENTREES

#### **Mediterranean Salmon \***

Grilled Scottish salmon topped with a medley of fire roasted tomatoes, roasted red peppers, capers and artichokes in a sage butter sauce. Served with vegetables and crispy rosemary potatoes. **21**

#### **Crab Cake Dinner**

Panko breaded jumbo lump crab cakes lightly fried and served over Dijon cream sauce. Served with vegetables and angel hair tossed in herb butter. **24**

#### **Veal Marsala**

Sautéed veal medallions topped with a portabella and marsala wine gravy. Served over Yukon mashed potatoes. **19**

#### **Balsamic Chicken**

Balsamic marinated chicken breasts grilled and topped with balsamic glaze. Served with vegetables and Yukon mashed potatoes. **17**

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