

APPETIZERS

BONELESS CHICKEN TENDERLOINS *OR* BONE-IN JUMBO WINGS

BREADED BONELESS TENDERLOINS OR BONE-IN DEEP FRIED & TOSSED IN CHOICE OF SAUCE: BALSAMIC HONEY & ROASTED GARLIC; CLASSIC BUFFALO; JAMAICAN JERK; HONEY SRIRACHA **12.99**

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS

DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN & BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE **11.99**

NACHOS NEAPOLITAN

CRISPY TORTILLAS LAYERED WITH CHIFFONADE LETTUCE, DICED TOMATOES, JALAPEÑOS, BLACK OLIVES & BLENDED CHEDDAR & MONTEREY JACK CHEESES, TOPPED WITH GUACAMOLE AND SOUR CREAM **11.99** **ADD CHICKEN +2.99** **ADD PULLED PORK +3.99**

FRIED GOAT CHEESE

FRESH GOAT CHEESE BLENDED WITH GARLIC AND HERBS, PANKO BREADED AND DEEP FRIED. SERVED WITH CROSTINI AND HONEY DRIZZLE **12.99**

ANTIPASTO BOARD

ITALIAN CHEESES, MARINATED ARTICHOKEs, PROSCIUTTO, DE PARMA, RED WINE BRAISED ARTISAN SAUSAGE, CRUSTY BREAD AND BRUSCHETTA SALAD **14.99**

CAPRESE BRUSCHETTA

FRESH PLUM TOMATO MARINATED IN GARLIC AND BASIL WITH FRESH BUFFALO MOZZARELLA. SERVED ON TOASTED GARLIC BREAD WITH BALSAMIC REDUCTION **10.99**
W/ CHICKEN 12.99

MAI TAI SKEWERS ^{GF}

TENDER BEEF AND CHICKEN GRILLED AND FINISHED WITH A DARK RUM PINEAPPLE CHERRY GLAZE SERVED WITH GRILLED PINEAPPLE **13.99**

FRIED CALAMARI

LIGHTLY-BREADED DEEP-FRIED CALAMARI RINGS & TENTACLES, SERVED WITH SPICY PEPPERONCINI & BUFFALO DIPPING SAUCE **12.99**

SASHIMI TUNA ^{GF}

BLACKENED AHI TUNA STEAK COOKED RARE & SLICED THIN, WITH WASABI, PICKLED GINGER, CHOPPED SHALLOTS, CAPERS & DIJON SOY SAUCE **12.99**

CAPRESE DIP

FRESH BASIL, CHOPPED PROSCIUTTO, DICED ROMA TOMATOES, BLENDED WITH CREAM CHEESE, PARMESAN AND MOZZARELLA, TOPPED WITH BALSAMIC REDUCTION AND SERVED WITH GARLIC CROSTINI **12.99**

COLOSSAL PRETZEL

OVER SIZED BAVARIAN STYLE PRETZEL SERVED HOT WITH GUINNESS CHEESE FONDUE **11.99**

SPINACH ARTICHOKE FLATBREAD

CHAR-GRILLED FLAT BREAD TOPPED WITH RICH SPINACH AND ARTICHOKE FILLING, MELTED MOZZARELLA AND DRIZZLED WITH WHITE TRUFFLE OIL **10.99**

TURKEY BLT WRAPS ^{GF}

HOUSE SMOKED TURKEY BREAST, WITH BALSAMIC MARINATED TOMATO, CRUMBLLED APPLE WOOD SMOKED BACON, AND ROASTED GARLIC AIOLI, SERVED IN TENDER GREEN LEAF LETTUCE **12.99**

SMALL BITES 5.99

HUMMUS

HOUSE MADE ROASTED GARLIC CHIC PEA HUMMUS WITH PITA CHIPS

EDAMAME POTSTICKERS

SHELLED EDAMAME WITH ASIAN SEASON VEGETABLES IN DELICATE PAN SEARED STEAMED POUCHES SERVED WITH SESAME GINGER SAUCE

TERIYAKI GLAZED SHRIMP ^{GF}

SAUTÉED WITH FRESH PINEAPPLE AND OUR STICKY TERIYAKI GLAZE

MINI CAPRESE SALAD ^{GF}

TOMATOES, FRESH MOZZARELLA, HANDPICKED BASIL AND LIGHTLY TOSSED IN A BALSAMIC REDUCTION

BREADED MOZZARELLA

HOUSE CUT, DEEP FRIED AND SERVED WITH SPICY MARINARA SAUCE

SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLE SPEAR **UPGRADE TO TRUFFLE FRIES, SWEET POTATO FRIES OR ONION RINGS +1.99** **GLUTEN FREE BUN +.99**

BISTRO BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH LETTUCE, TOMATO & RED ONIONS ON A TOASTED ARTISAN ROLL **12.99**

JACK DANIELS BURGER

HOUSE GRILLED BLACK ANGUS PATTY TOPPED WITH OUR HOUSE MADE JACK DANIELS GLAZED CARAMELIZED ONION AND MUSHROOMS, CHEDDAR CHEESE AND FRIZZLED ONIONS, SERVED WITH FRIES AND COLE SLAW **14.99**

CHICKEN BLT

GRILLED CHICKEN, CRISPY BACON, MAYO, LETTUCE AND TOMATO SANDWICHED BETWEEN TWO GRILLED CHEESE SANDWICHES **13.99**

FOUR-CHEESE BURGER MELT

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH AMERICAN, CHEDDAR, SWISS & MOZZARELLA CHEESES PRESSED BETWEEN GRILLED THICK-SLICE SOURDOUGH **14.99**

SMOKED BRISKET PANINI

THIN SLICED HOUSE SMOKED BRISKET PILED HIGH ON SOURDOUGH WITH CHEDDAR CHEESE, BBQ SAUCE AND COLESLAW **14.99**

SOUPS

SOUP DU JOUR

ASK ABOUT OUR CHEF'S OWN MOUTH-WATERING CREATION **CUP 3.99 BOWL 4.99**

ONION SOUP GRATINÉE

CARAMELIZED ONIONS IN A RED WINE BEEF BROTH TOPPED WITH FRENCH BREAD CROUTON & SWISS **5.99**

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH CLAMS & POTATOES **CUP 3.99 BOWL 4.99**

LOBSTER BISQUE

SLOW COOKED LOBSTER STOCK BLENDED WITH JUST THE RIGHT AMOUNT OF LOBSTER MEAT AND CREAM SHERRY, GARNISHED WITH TRUFFLE OIL **6.99**

SALADS

ADD CHICKEN +3.99 **ADD STEAK TIPS +6.99** **ADD SALMON +9.99**

GARDEN SALAD ^{GF}

CHERRY TOMATOES, CUCUMBERS, PEPPERONCINI PEPPERS, BERMUDA ONIONS, OLIVES, SHREDDED CARROTS & CROUTONS ATOP ICEBERG, ROMAINE & MIXED FIELD GREENS, SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE **4.99**

CLASSIC CAESAR

A DELICIOUS BLEND OF CRISP ROMAINE, SHREDDED ASIAGO CHEESE & MULTI-GRAIN CROUTONS TOSSED IN OUR HOUSE CAESAR DRESSING, WITH OR WITHOUT ANCHOVIES **REGULAR 4.99 | LARGE 6.99**

ROMAINE WEDGE

CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS, BLEU CHEESE CRUMBLIES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING **10.99**

TERIYAKI TUNA SALAD

SESAME CRUSTED AHI SERVED ON A BED OF TERIYAKI MARINATED RICE NOODLES WITH BABY CORN, SCALLIONS, CRISPY NOODLES, ROASTED RED PEPPERS, AND MANDARIN ORANGES **13.99**

SOUTHWESTERN CHICKEN SALAD

BLACKENED CHICKEN ATOP A MIXED GREENS SALAD WITH GRAPE TOMATOES, CUCUMBERS, FIRE-ROASTED CORN, ROASTED RED PEPPERS, BLACK BEANS, JALAPEÑO PEPPERS, SLICED AVOCADO & CRISPY FRIED TORTILLA CHIPS, WITH A KEY-LIME VINAIGRETTE **13.99**

PAN-SEARED SCALLOP SALAD ^{GF}

LARGE PAN-SEARED SEA SCALLOPS ON A BED OF BABY SPINACH WITH TOMATOES, PORTABELLA MUSHROOMS, JULIENNE RED ONIONS, HARD-BOILED EGGS & CRISPY PROSCIUTTO CHIPS, ACCOMPANIED BY A LITE RASPBERRY VINAIGRETTE **15.99**

BISTRO PIZZA

HOUSE MADE DOUGH

MARGHERITA

FRESH ALL NATURAL HOUSE MADE MARINARA, MOZZARELLA & FRESH BASIL **13.99**

FOUR-CHEESEBURGER

FRESH ALL NATURAL HOUSE MADE MARINARA, CHEDDAR, MOZZARELLA, AMERICAN, SWISS & WAGYU BEEF **14.99**

GOAT CHEESE

OUR MARGHERITA PIZZA TOPPED WITH GOAT CHEESE, SUN-DRIED TOMATOES, AND GARLIC **14.99**

CHORIZO

OUR MARGHERITA PIZZA WITH SPICY "CHORIZO" **15.99**

TURKEY PANINI

SLICED SMOKED TURKEY BREAST WITH LETTUCE, TOMATO, SWISS CHEESE AND CRANBERRY MAYONNAISE ON TOASTED SOURDOUGH **12.99**

BUFFALO PANINI

BREADED CHICKEN BREAST TOSSED IN HOUSE-MADE SAUCE AND SANDWICHED BETWEEN TOASTED SOURDOUGH WITH CARAMELIZED ONIONS AND GORGONZOLA **13.99**

CAPRICE CHICKEN PANINI

CHAR-GRILLED BALSAMIC-GLAZED CHICKEN BREAST, BASIL PESTO MAYO, SLICED ROMA TOMATOES & BUFFALO MOZZARELLA PRESSED IN SOURDOUGH **12.99**

FRENCH DIP PRESS

SLOW ROASTED BEEF, CARAMELIZED ONIONS AND SWISS ON A ROASTED GARLIC WRAP WITH HOUSE AU JUS AND TRUFFLE PARMESAN FRIES **15.99**

VEAL PARMESAN PANINI

TENDER VEAL CUTLET, LIGHTLY FRIED, SANDWICHED BETWEEN THICK SOURDOUGH WITH MOZZARELLA AND MARINARA. SERVED WITH PARMESAN FRIES. **14.99**

PASTA

CHOICE OF PENNE, LINGUINE, OR GLUTEN FREE PENNE (+2.99) ADD SIDE GARDEN OR CAESAR SALAD +2.99

CHICKEN PARMIGIANA

TENDER, POUNDED CHICKEN TOPPED WITH MOZZARELLA & ALL NATURAL MARINARA **16.99**

BISTRO BOLOGNESE

GROUND PORK, BEEF AND CHORIZO SAUSAGE COMBINED WITH CELERY, ONIONS AND CARROTS IN A RICH TOMATO SAUCE WITH CHOICE OF PASTA **19.99**

BUTTERNUT SQUASH RAVIOLI

TENDER POCKETS OF PASTA STUFFED WITH SPICED BUTTERNUT FILLING, TOSSED IN A LIGHT SAGE CREAM SAUCE, WITH ROASTED BUTTERNUT AND CANDIED WALNUTS **18.99**

BURNT END MAC & CHEESE SMOKED IN HOUSE GF

TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES **17.99**

SHRIMP & BROCCOLI SCAMPI

TIGER SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, TOMATO & BASIL WITH LEMON BUTTER, WITH BROCCOLI **17.99**

BLACKENED CHICKEN & CHIPOTLE ALFREDO

CHICKEN BREAST BLACKENED, TOSSED WITH BROCCOLI AND CHIPOTLE ALFREDO & TOPPED WITH ASIAGO **17.99**

GRILLED / ROASTED / PAN SEARED

ADD SIDE GARDEN OR CAESAR SALAD +2.99

CHICKEN CORDON BLEU

TENDER STUFFED CHICKEN BREAST, WITH THINLY SHAVED PROSCIUTTO AND FRESH MOZZARELLA CHEESE. SERVED OVER SWEET PEA RISOTTO WITH BLUSH VODKA SAUCE **18.99**

CHICKEN FRANCESCA GF

PAN SEARED FRANCAISE CHICKEN BREAST SAUTÉED WITH SHALLOTS, GARLIC, MUSHROOMS, BACON & ARTICHOKE HEARTS SERVED WITH WHIPPED POTATO AND SEASONAL VEGETABLES **17.99**

GRILLED CHICKEN & MUSHROOM FONTINA GF

CHAR-GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS & MELTED FONTINA, SERVED WITH A CREAMY ROASTED GARLIC RISOTTO & SEASONAL VEGETABLES **17.99**

VEAL SCALOPINI

TENDER LIGHTLY BREADED VEAL CUTLET WITH WILD MUSHROOMS, SHALLOTS, AND GARLIC IN A RICH MARSALA WINE SAUCE, SERVED OVER WHIPPED MASHED POTATO **18.99**

LOADED CHICKEN STACKER GF

CHAR-GRILLED CHICKEN BREAST LAYERED WITH PAN-FRIED SHREDDED POTATOES, CRISPY APPLEWOOD SMOKED BACON & BLENDED CHEDDAR & MONTEREY JACK, FINISHED WITH CHOPPED SCALLIONS & SOUR CREAM **18.99**

ROAST RACK OF LAMB

BONE IN LAMB RACK PAN SEARED, BRUSHED WITH DIJON MUSTARD, CRUSTED WITH SELECT HERBS AND ROASTED TO PERFECTION. SERVED WITH GARLIC RISOTTO AND SAUTÉED ASPARAGUS **25.99**

JACK DANIELS TENNESSEE FIRE CHOP GF

BONE-IN PORTERHOUSE PORK CHOP DUSTED WITH CINNAMON, GINGER AND GARLIC, CHAR GRILLED WITH A SWEET SPICY CINNAMON WHISKEY GLAZE AND SERVED WITH FINGERLING POTATOES AND SEASONAL VEGETABLES **18.99**

PULLED PORK SHEPHERD'S PIE SMOKED IN HOUSE GF

HOUSE SMOKED SHREDDED PORK IN TANGY BBQ SAUCE, BAKED EN CASSEROLE WITH ROASTED CORN AND CARAMELIZED ONION MASHED. TOPPED WITH MELTED CHEDDAR AND SERVED WITH GRILLED CORN BREAD **16.99**

BISTRO SMOKED RIBS SMOKED IN HOUSE

FALL-OFF THE BONE APPLE WOOD SMOKED HALF RACK OF BABY BACK RIBS, BASTED WITH OUR HOUSE MADE BBQ SAUCE, SERVED WITH FRENCH FRIES AND COLESLAW **17.99**

TRADITIONAL TENDERLOIN TIPS

SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF WHITE RICE **17.99**

JACK DANIELS TENDERLOIN TIPS

PAN SEARED TENDERLOIN TIPS TOSSED WITH WILD MUSHROOMS AND CARAMEL ONIONS WITH OUR HOUSE MADE SWEET WHISKEY GLAZE & SERVED OVER MASHED POTATO **18.99**

PARMESAN TENDERLOIN TIPS

TENDERLOIN TIPS COOKED TO PERFECTION & FINISHED WITH A GARLIC PARMESAN SAUCE, HERB-STUDED CROUTONS & FRESH SCALLIONS, SERVED OVER WILTED SPINACH **17.99**

SURF AND TURF GF

CHAR-GRILLED FILET MIGNON OF BEEF BRUSHED WITH LEMON BUTTER, PAIRED WITH PESTO GRILLED SHRIMP, SERVED WITH BUTTERY LEMON PEPPER LINGUINI AND GRILLED ASPARAGUS **26.99**

MONTREAL RIB EYE

12 OUNCE CHAR-GRILLED CHOICE ANGUS BONELESS RIB EYE SEASONED WITH OUR SIGNATURE MONTREAL RUB AND TOPPED WITH FRIZZLED ONIONS AND PORT WINE DEMI-GLACE, SERVED WITH POTATO AND SEASONAL VEGETABLES **22.99**

JACK DANIELS HONEY MUSTARD SIRLOIN

12 OUNCE CHOICE ANGUS SIRLOIN, BASTED WITH OUR SWEET AND SAVORY HONEY MUSTARD SAUCE, TOPPED WITH FRIED SPINACH AND SERVED WITH FINGERLING POTATOES **21.99**

LOADED STEAK SIZZLER GF

CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY PROSCIUTTO & SMOKED GOUDA ON A SIZZLE PLATTER, FINISHED WITH SOUR CREAM & CHOPPED SCALLIONS **19.99**

BEEF WELLINGTON

A CLASSIC FILET MIGNON WRAPPED IN A BUTTERY PUFF PASTRY, WITH MUSHROOM DUXELLE, COOKED TO A MEDIUM RARE. SERVED WITH A RICH RED WINE DEMI-GLACE, SAUTÉED ASPARAGUS AND WHIPPED MASHED POTATOES **25.99**

BEEF STROGANOFF

PAN SEARED TENDERLOIN TIPS SIMMERED WITH CARAMELIZED ONIONS & FRESH BUTTON MUSHROOMS IN A RICH BEEF DEMI-GLACE, FINISHED WITH SOUR CREAM, PRESENTED OVER EGG NOODLES **18.99**

SEAFOOD

ADD SIDE GARDEN OR CAESAR SALAD +2.99

BEER BATTERED FISH 'N' CHIPS

ATLANTIC HADDOCK FILET COATED IN OUR HOUSE MADE BEER BATTER, SERVED WITH FRIES & COLESLAW **15.99**

BAKED STUFFED HADDOCK NEW PRESENTATION

HADDOCK FILET STUFFED AND ROLLED WITH OUR HOUSE CRAB MEAT STUFFING, SERVED WITH ASPARAGUS AND HOLLANDAISE SAUCE **18.99**

SCALLOP AND LOBSTER MASHED GF

RICH BUTTERY MASHED POTATO BLENDED WITH CHOPPED LOBSTER MEAT, AND TOPPED WITH JUMBO PAN SEARED SEA SCALLOPS AND LOBSTER MEAT **22.99**

BLACK & BLUE AHI TUNA GF

CAJUN-SEASONED & BLACKENED AHI COOKED RARE, SLICED THIN, WITH WARM ASIAN NOODLES WITH SESAME PEANUT SAUCE, PICKLED GINGER & WASABI **19.99**

PUMPKIN CURRY GF

CHAR-GRILLED SHRIMP ATOP A BED OF PUMPKIN COCONUT CURRY RISOTTO AND GARNISHED WITH FRIED SHALLOTS **18.99**

HONEY SRIRACHA SALMON

CHAR-GRILLED NORTH ATLANTIC FILET WITH A SWEET SPICY GLAZE SERVED WITH FINGERLING POTATOES AND SEASONAL VEGETABLES **19.99**

CARIBBEAN HADDOCK

PAN-SEARED HADDOCK FILET WITH COCONUT MILK AND ROASTED RED PEPPERS, TOPPED WITH FRIZZLED SWEET ONIONS AND GRILLED PINEAPPLE. SERVED WITH CHOICE OF POTATO AND SEASONAL VEGETABLES **18.99**

CEDAR PLANK SALMON GF

CENTER CUT SALMON FILLET, SEASONED AND COOKED ON A CEDAR PLANK. SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED MASH POTATO **19.99**

SCALLOP LOBSTER CARBONARA

JUMBO PAN SEARED SEA SCALLOPS, PAIRED WITH CRISPY BACON AND GREEN PEAS IN A RICH PARMESAN SAUCE TOPPED WITH A BUTTER POACHED LOBSTER CLAW **21.99**