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. **6**

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. **13**

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. **16**

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 patty. 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**

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**

Lemon Ricotta Waffles
Two lemon ricotta Belgium waffles topped with strawberries and a scoop of lemon ricotta. **14**

Casserole

Served with fresh fruit

Savory Sausage Casserole
Spicy Italian sausage, roasted red peppers, spinach, cheddar cheese with sweet paesno bread. Topped with sausage gravy. **14**

Apple Pie French Toast Bake
Layers of cinnamon apples and sweet paesno bread topped with a cream cheese frosting. **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. 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 olives, sundried 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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