

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; MAI TAI GLAZE; MAPLE BACON BOURBON **13.99**

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS

DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN & BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE **12.99**

NACHOS NEAPOLITAN

CRISPY TORTILLAS LAYERED WITH CHIFFONADE LETTUCE, DICED TOMATOES, JALAPEÑOS, BLACK OLIVES & BLENDED CHEDDAR & MONTEREY JACK CHEESES, TOPPED WITH GUACAMOLE, SOUR CREAM & SALSA **12.99** **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 **13.99**

CHARCUTERIE & CHEESE

CHEF'S SELECT IMPORTED AND DOMESTIC CHEESES, HOUSE SAUSAGES, CRUSTY BREAD, CRACKERS AND ACCOMPANIMENTS **17.99**

LAMB LOLLIPOPS TOSCANA ^{GF}

LEMON ROSEMARY MARINATED LAMB, ROSEMARY TRUFFLE AOLI, QUINOA SALAD **14.99**

MAI TAI SKEWERS

TENDER BEEF AND CHICKEN GRILLED AND FINISHED WITH A DARK RUM PINEAPPLE CHERRY GLAZE SERVED WITH GRILLED PINEAPPLE **14.99**

RHODE ISLAND CALAMARI

CRISPY FRIED RINGS AND TENTACLES, TOSSED WITH ROASTED GRAPE TOMATO, BANANA PEPPERS AND GARLIC **13.99**

MAPLE BACON SCALLOPS

COLOSSAL DIVER SCALLOPS PAN SEARED AND SERVED ON TOAST POINTS WITH MAPLE BACON AIOLI AND PULVERIZED BACON **14.99**

SMOKEHOUSE QUESADILLA

HOUSE SMOKED PULLED PORK IN A GRILLED FLOUR TORTILLA WITH CARAMELIZED ONIONS, MELTED CHEDDAR AND GOUDA, SERVED WITH SMOKEY SOUR CREAM **13.99**

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 **12.99**

CAPRESE FONDUE

MELTY FONTINA AND MOZZARELLA FONDUE BLENDED WITH FRESH BASIL AND DICED ROMA TOMATOES, SERVED WITH HOUSE MADE CHEESY BREAD **12.99**

SMALL BITES 6.99

BRISKET BITES

CHOPPED SMOKED BRISKET, CHEDDAR CHEESE & CARMELIZED ONIONS IN A CRISPY EGG ROLL WRAP

EDAMAME POTSTICKERS

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

TERIYAKI GLAZED SHRIMP

SAUTÉED WITH FRESH PINEAPPLE AND OUR STICKY TERIYAKI GLAZE

CUCUMBER CAPRESE BITES ^{GF}

FRESH ENGLISH CUCUMBER TOPPED WITH SEASONED CREAM CHEESE, FRESH BASIL AND 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 **13.99**

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 **15.99**

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**

BRISKET BURGER

HOUSE BURGER TOPPED WITH THIN SLICES OF BRISKET, CHEDDAR CHEESE AND FRIZZLED ONIONS. SERVED WITH FRENCH FRIES AND COLESLAW **15.99**

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 **6.99**

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH CLAMS & POTATOES **CUP 4.99 BOWL 5.99**

LOBSTER BISQUE

SLOW COOKED LOBSTER STOCK BLENDED WITH JUST THE RIGHT AMOUNT OF LOBSTER MEAT AND CREAM SHERRY, GARNISHED WITH TRUFFLE OIL **7.99**

SALADS

ADD CHICKEN +3.99 **ADD STEAK TIPS +8.99** **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 **5.99**

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 5.99 | LARGE 7.99**

ROMAINE WEDGE

CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS, BLEU CHEESE CRUMBLES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING **11.99**

CRANBERRY APPLE ALMOND SALAD ^{GF}

VINAIGRETTE TOPPED WITH APPLES AND CRANBERRY, SHAVED ALMONDS, FETA, ONIONS, AND CHICKEN **14.99**

SOUTHWESTERN CHICKEN SALAD

BLACKENED CHICKEN ATOP A MIXED GREENS SALAD WITH GRAPE TOMATOES, CUCUMBERS, FIRE-ROASTED CORN, ROASTED RED PEPPERS, BLACK BEANS, JALAPEÑO PEPPERS & CRISPY FRIED TORTILLA CHIPS, WITH A KEY-LIME VINAIGRETTE **14.99**

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**

BUFFALO CHICKEN

CRISPY FRIED CHICKEN, CHEDDAR AND BLEU CHEESE CRUMBLES AND CARAMELIZED ONIONS DRIZZLED WITH BUFFALO SAUCE **15.99**

CAPRESE CHICKEN PIZZA

MARINARA, DICED CHICKEN, FRESH BASIL, TOMATO, MOZZARELLA, BALSAMIC REDUCTION. **14.99**

SCALLOP & BACON GRILLED CHEESE

PAN SEARED SEA SCALLOPS, APPLEWOOD BACON AND MELTED FONTINA ON GRILLED SOURDOUGH. SERVED WITH TRUFFLE FRIES **15.99**

FISHERMAN'S PANINI

FRESH HADDOCK, SCALLOPS, AND SHRIMP ON TOASTED SOURDOUGH WITH AMERICAN CHEESE AND TARTER SAUCE. **15.99**

CAPRICE CHICKEN PANINI

CHAR-GRILLED BALSAMIC-GLAZED CHICKEN BREAST, BASIL PESTO MAYO, SLICED ROMA TOMATOES & BUFFALO MOZZARELLA PRESSED IN SOURDOUGH **13.99**

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**

BISTRO CUBAN

PULLED PORK, SHAVED PIT HAM, MELTED SWISS, AND HOUSE PICKLED ENGLISH CUCUMBERS WITH DIJON PRESSED ON A CRUSTY FRENCH BAGUETTE **13.99**

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 **17.99**

SALMON NAPOLI

PAN SEARED SALMON FILET FINISHED WITH ARTICHOKE HEARTS, CAPERS, AND GARLIC IN A LIGHT WHITE WINE BUTTER PAN SAUCE, SERVED OVER LINGUINI WITH FRESH BASIL. **19.99**

ASIAN VEGETABLE STIR FRY

FRESH SEASONAL MIXED VEGETABLES, SAUTÉED WITH GARLIC, SCALLIONS, AND HOUSE SAUCE TOSSED WITH FRESH LO MEIN NOODLES **14.99**
ADD CHICKEN +2.99 ADD TENDERLOIN TIPS +4.99 ADD LOBSTER +8.88

BURNT END MAC & CHEESE SMOKED IN HOUSE

TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES **18.99**

SHRIMP SCAMPI

TIGER SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, TOMATO & BASIL WITH LEMON BUTTER **18.99**

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**

TWIN BUFFALO BLEU ROULADES

STUFFED WITH BACON AND BLEU CHEESE, LIGHTLY BREADED AND FRIED, SERVED OVER BUFFALO RISOTTO AND GLASSE CELERY **18.99**

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**

SWEET POTATO GNOCCHI

HOUSE MADE GNOCCHI TOSSED IN A RICH HONEY WHISKEY BROWN SUGAR CREAM SAUCE WITH CANDIED PECANS AND GRILLED CHICKEN **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**

DUCK LAMPONI ^{GF}

SLOW BRAISED HALF DUCK, GLAZED WITH RASPBERRY CHAMBORD SAUCE SERVED WITH CRISPY GARLIC FINGERLING POTATO AND ROASTED ASPARAGUS. **21.99**

PULLED PORK SHEPHERD'S PIE SMOKED IN HOUSE

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 **17.99**

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 ^{GF}

SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF WHITE RICE **18.99**

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 **19.99** ADD LOBSTER +8.88

PARMESAN TENDERLOIN TIPS

TENDERLOIN TIPS COOKED TO PERFECTION & FINISHED WITH A GARLIC PARMESAN SAUCE, HERB-STUDED CROUTONS & FRESH SCALLIONS, SERVED OVER WILTED SPINACH **18.99**

BLACK & BLEU FILET ^{GF}

8 OZ CENTER CUT STUFFED WITH BLEU CHEESE, BLACKENED & RUBBED WITH CAJUN SPICES. SERVED ON CARAMELIZED ONION RISOTTO WITH SAUTÉED ASPARAGUS **25.99**

CAJUN CRUSTED RIB EYE

12OZ CAST IRON SEARED SERVED OVER CHEDDAR MASHED, FRIED SCALLIONS AND ROASTED CORN SALSA **24.99**

STEAK PIZZAIOLO ^{GF}

14 OZ CHAR-GRILLED BLACK ANGUS SIRLOIN TOPPED WITH CRISPY PEPPERONI, HOUSE MARINARA, AND SHAVED PARMESAN. SERVED OVER PESTO RISOTTO AND GRILLED ASPARAGUS **22.99**

LOADED STEAK SIZZLER ^{GF}

CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY BACON & 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 **16.99**

BAKED STUFFED HADDOCK

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 **23.99**

SESAME CRUSTED TUNA

BLACK AND WHITE SESAME CRUSTED STEAK CHAR GRILLED MEDIUM RARE, AND SERVED ATOP ASIAN NOODLE VEGETABLE STIR-FRY WITH FRESH SCALLION AND GINGER **19.99**

MOJITO SEA BASS ^{GF}

GRILLED SEA BASS GLAZED WITH FRESH MADE MOJITO GLAZED AND SERVED OVER JAMAICAN JERK RICE & BEANS WITH PICKLED RED ONIONS **26.99**

PECAN CRUSTED SALMON

PAN SEARED WITH PANKO, MAPLE WHISKEY GLAZE AND SERVED OVER CARAMELIZED ONION RISOTTO AND GRILLED ASPARAGUS **20.99**

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 **23.99**