

## [ APPETIZERS ]

### Fresh Gulf Shrimp Cocktail

cooked shrimp served chilled with Tequila cocktail sauce, aioli, seaweed salad & toasted bread – 10.75

### Crab Cakes

served atop braised red cabbage with a beurre blanc dill sauce – 9.50

### Italian Shrimp

Sautéed with garlic, lemon & parsley, served with toasted bread - 9.75

### Mediterranean Calamari

lightly breaded, drizzled with garlic aioli & served with Italian tomato sauce, herbs, capers and onion – 9.75

### Beef Carpaccio

thinly sliced raw beef served with greens, mustard aioli, capers, shaved Reggiano cheese & toasted bread - 9.75

### Baked Brie\*

baked in puff pastry with apricot sauce & almonds - 9.25

### Raspberry Coconut Shrimp

served with spicy raspberry marmalade - 9.75

### California Salmon

smoked salmon served with avocado slices on top of arugula tossed in chardonnay vinaigrette with toasted bread - 9.75

## [ SOUPS ]

### Lobster Bisque

velvety bisque topped with lobster cream - 5.75

### French Onion Soup

robust flavored soup topped with melted Swiss on toasted bread - 4.75

### Cremini Mushroom Soup

a rich & flavorful soup of Baby-Portobello mushrooms & cream. Topped with shaved parmesan - 5.75

## [ SALADS ]

All available in entrée or half size portions

HOME MADE DRESSINGS: Bleu Cheese | Caesar | Honey Mustard | Italian Vinaigrette  
Orange Vinaigrette | Raspberry Vinaigrette | Ranch | Thousand Island | Sriracha Ranch | Yogurt Dressing

### Spinach Salad

baby spinach tossed in warm pancetta dressing dressed with egg, bacon, cremini mushrooms & Bermuda onion - 9.50

### Classic Caesar\*

traditional Caesar with homemade dressing, croutons, shaved Parmesan, black pepper & anchovies - 8.50  
Add Shrimp, Beef or Chicken + 5.00

### Bleu Cheese & Bacon

Artisan mixed greens & radicchio combined with applewood smoked bacon, bleu cheese & candied walnuts dressed with our honey mustard dressing 10.75

### Escargots a la Parisienne

served in our homemade garlic sauce with parsley & toasted baguette - 9.25

### French Bread\*

Toasted served with garlic butter & creamy aioli -3.50

### Bruschetta\*

Toasted crostini with olive oil topped with a blend of tomatoes, garlic, basil & parmesan - 8.25

### Tomato Caprese\*

fresh Roma tomatoes & fresh mozzarella topped with black pepper, basil and balsamic reduction - 8.25

### Garlic Mussels

Prince Edward Island mussels sautéed in garlic, white wine, & butter, served with toasted bread - 11.75

### Bacon Wrapped Chicken Livers

sautéed & served with orange raspberry sauce - 7.25

### Tuna Tartare

blended with Asian spices served on a seaweed salad with Mirin soy sauce, wasabi & pickled ginger - 8.75

### Steamed Edamame\*

green soybeans with pink Himalayan sea salt - 5.75

## [ CHICKEN WINGS ]

BBQ | Buffalo | Garlic Aioli | Ranch | Sriracha Ranch

### Simply

traditional wings tossed in house seasoning  
Dozen - 11.50 | Half Dozen - 6.50

### Boneless

lightly breaded crispy boneless wings  
Dozen - 11.50 | Half Dozen - 6.50

### Greek Chicken Souvlaki Salad

atop green salad with tomatoes, cucumbers, Kalamata olives, feta cheese & yogurt dressing - 9.50

\* Vegetarian dish

Recommended Gratuity 18% (not included)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions