



Starters

Soup of the Land <i>prepared fresh daily</i>	11
Soup of the Sea <i>prepared fresh daily</i>	12
Fried Calamari <i>served with breaded banana peppers, pepperoncini and caper lemon aioli</i>	22
Artisanal Charcuterie Board <i>chef's pairing of artisan cheeses and cured meats with fresh fruit and cracker accompaniments</i>	25
Hot Crab Dip <i>a cheesy, crab filled delight, served with warm Naan dippers</i>	21
Sautéed Pierogi <i>served with caramelized onions, crisp pancetta, crème fraiche drizzle and fresh chives</i>	18
Bam Bam Shrimp <i>4 flash fried jumbo shrimp over dressed arugula, finished with sweet Thai chili & sriracha aioli</i>	22
Panko Crusted Crab Cakes <i>with sweet remoulade & mixed greens tossed in a citrus vinaigrette</i>	28
Hummus & Falafel Plate <i>House falafel, hummus, garlic, tomato, olive oil, grilled naan, & raita</i>	18

Salads

House Salad <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	13
Classic Caesar Salad <i>chopped romaine tossed in a traditional dressing, topped with house made croutons and shaved parmesan cheese</i>	16
Simply Arugula <i>pine nuts, shaved parmesan, lemon olive oil dressing</i>	17
Spinach Salad <i>baby spinach with fresh strawberries, blueberries, slivered shallots, candied walnuts, crumbled goats cheese, with a strawberry champagne vinaigrette</i>	18
Mandarin Strawberry Salad <i>spring mix, Mandarin oranges, strawberries, candied pecans & crumbled goats cheese tossed in a lemon poppyseed dressing</i>	19
Wedge Salad <i>a crisp slice of iceberg lettuce with blue cheese crumbles, bacon, Roma tomatoes, creamy bleu cheese dressing and house made croutons</i>	17
Harbor Caprese <i>layers of fresh tomatoes, fresh mozzarella & fresh basil with roasted garlic oil and balsamic glaze drizzle</i>	18
California Cobb Salad <i>artisan greens topped with grape tomatoes, bleu cheese crumbles, crisp bacon, avocado, and sliced egg, served with house made bleu cheese dressing</i>	19
Add To Any Salad: Chicken: 8 Shrimp: 11 Steak or Salmon: 14	

Entrees

Grilled Filet Mignon <i>choice, center cut filet of beef with shallot-cognac demi-glace, roasted fingerling potatoes and chef selected vegetable</i>	52
Ahi Tuna <i>served with forbidden rice, baby bok choy and a soy ginger reduction</i>	38
Farfalle Gorgonzola Chicken <i>farfalle pasta tossed in gorgonzola cream sauce with sliced chicken breast, mushrooms and roasted red peppers</i>	35
Chargrilled Frenched Pork Chop <i>over whipped Yukon potatoes, sauteed garlic haricot verts & finished with a hot cherry pepper butter and onion rings</i>	37
Miso Salmon <i>salmon filet served with Bok Choy, asparagus and wild mushrooms</i>	39
Seafood Scampi <i>scallops, crab and shrimp tossed in a white wine garlic butter sauce with fresh tomatoes and basil, served over linguini</i>	42
Blackened Swordfish <i>topped with fresh mango salsa, served with saffron rice and chef selected vegetable</i>	37
Herb Grilled Chicken <i>chargrilled chicken breast over asparagus, everything mashed potatoes and finished with an artichoke mushroom and caper madeira sauce</i>	32
Porterhouse <i>20oz choice porterhouse steak with grilled asparagus and everything mashed potatoes</i>	57
Chicken Milanese <i>pan fried breaded chicken cutlets topped with balsamic dressed arugula, roasted red peppers, red onion, grape tomatoes, English cucumbers, feta, grilled lemon</i>	35
Lobster Ravioli <i>lobster & ricotta stuffed raviolis tossed in saffron prosecco cream sauce with roasted red peppers, fresh spinach, lobster claw & knuckle</i>	44
Quinoa Bowl <i>zucchini, red pepper, pine nuts, feta & tomato basil coulis</i>	21
add chicken 8 or shrimp 11	

If you have allergies, please alert us as not all ingredients are listed!

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*