

Appetizers

Lobster Meatballs	15
<i>Lobster, Shrimp and Herbs, Lightly Breaded, Lobster Bisque Dipping Sauce</i>	
Beef Carpaccio	15
<i>Thinly Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmigiano-Reggiano, Balsamic Glaze</i>	
Duck Spring Rolls	15
<i>Duck Confit, Julienne Vegetables, Hoisin and Sweet Chili Sauces</i>	
Burrata Mozzarella	15
<i>Baby Greens, Grape Tomatoes, Marinated Olives, Roasted Red Peppers, Pesto, Balsamic Reduction</i>	
Spinach & Artichoke Dip	16
<i>Creamed Spinach, Artichokes and Lump Crab, Crispy Corn Tortillas</i>	
Crab Cake	15
<i>Lump Crab Meat, Organic Mixed Baby Greens, Sweet Soy, Chipotle Aioli</i>	
Meatball Sliders	10
<i>Traditional Italian Meatballs, Brioche Rolls, Parmesan Cream Sauce, Tomato Dipping Sauce</i>	
T-Man Mac N' Cheese	8
<i>Gobetti Pasta, Melted Four Cheese Blend, Shaved Parmigiano-Reggiano</i>	
Fried Calamari	12
<i>Marinara Sauce, Lemon</i>	

Salads

Apple Harvest	15
<i>Organic Baby Greens, Apples, Dried Apricots, Gorgonzola, Crispy Prosciutto, Toasted Pistachios, Cinnamon Vinaigrette</i>	
Roasted Beet	14
<i>Baby Arugula, Roasted Beets, Pears, Goat Cheese, Pecans, Raspberry Vinaigrette</i>	
Honey Roasted Pear	14
<i>Organic Mixed Greens, Maytag Bleu Cheese, Apple Wood Smoked Bacon, Pecans, Honey Pomegranate Vinaigrette</i>	
Sesame Shrimp & Bean	16
<i>Shrimp, Organic Mixed Greens, Green Beans, Bell Peppers, Onion, Sesame Ginger Vinaigrette</i>	
Seafood	18
<i>Poached Lobster, Shrimp, Scallops, Mussels, and Calamari, Organic Mixed Greens, Lemon Vinaigrette</i>	
Caesar	10
<i>Romaine Hearts, White Anchovy Filet, Seasoned Croutons, Classic Caesar Dressing</i>	
Chopped	12
<i>Iceberg Lettuce, Maytag Bleu Cheese, Crispy Bacon, Tomatoes, Scallions, Ranch Dressing</i>	

Soups

French Onion	12
<i>Garlic Crouton, Three Cheese Gratin</i>	
Italian Chicken	10
<i>Wild Rice, Parmesan Flakes</i>	

Sandwiches

All Sandwiches are Served in a Wrap or roll, With House Made French Fries and Pickle

The Chaplin	16
<i>Smoked Turkey, Ham, Brie, Lettuce, Tomato, Honey Mustard</i>	
The Nunks	14
<i>Wild Mushrooms, Kale, Squash, Roasted Peppers, Lettuce, Tomato Sauce, Balsamic Vinaigrette</i>	
The Kelly Steak	18
<i>Grilled Filet Mignon, Broccoli Rabe, Roasted Peppers, Caramelized Onions, Tomatoes, Marinara Sauce</i>	
The Elena	16
<i>Grilled Chicken, Avocado, Fresh Mozzarella, Tomato Bruschetta, Basil Oil, Balsamic Reduction</i>	
The Sam	15
<i>Grilled Chicken, Swiss Cheese, Bacon, Lettuce, Tomato, Honey Mustard</i>	
The Otto Burger	15
<i>10 oz. Grilled Angus Chuck, Smoked Gouda, Port Wine Shallots, Toasted Croissant Roll</i>	
The Cuban Burger	15
<i>10 oz. Grilled Angus Chuck, Ham, Swiss Cheese, Pickle, Honey Mustard, Toasted Croissant Roll</i>	

Entrées

Vegetable Ravioli	18
<i>Mixed Roasted Vegetables and Ricotta Ravioli, Shaved Parmesan, Roasted Garlic Sauce</i>	
Chicken and Mushrooms	28
<i>Sautéed Boneless Organic Chicken Breast, Wild Mushrooms, Scallion Rice, Asparagus, Sherry Wine Sauce</i>	
Shrimp Scampi	26
<i>Sautéed Jumbo Shrimp, Jasmine Rice, Roasted Garlic and White Wine Sauce</i>	
Atlantic Salmon	28
<i>10 oz. Filet, Wild Mushroom Mashed Potatoes, Sautéed Kale, Port Wine Shallots, Honey Thyme Demi-Glace</i>	

Menu designed and prepared by Executive Chef, Frank Monahan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.
Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.*