

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>	

Entrées

Capellini Primavera	25
<i>Assorted Vegetables, Fresh Herbs, Capellini Pasta, Roasted Garlic Broth</i>	
Bar Harbor Chicken	35
<i>French Cut Chicken Breast, Roasted Garlic Mashed Potatoes, Mixed Vegetables, Cranberry Cherry Walnut Compote</i>	
Lacquered Duck Breast	34
<i>5 Spice Espresso Rub, Stir Fry Julienne Vegetables, Scallion Rice, Citrus Soy Glaze</i>	
Pesto Swordfish	38
<i>Grilled Swordfish Steak, Grilled Asparagus, Jasmine Rice, Sun Dried Tomato Pesto Crust</i>	
Cedar Plank Salmon	38
<i>Spice Rubbed Wild Caught Salmon and Shrimp, Rice, Black Bean Salsa, Jalapeño Cream</i>	
Crusted Sea Bass	40
<i>Pignoli Parmesan Crusted, Sautéed Kale, Potato Medallions, Tomato Confit</i>	
Cioppino	32
<i>Chef's Selection of Assorted Fresh Fish and Shellfish, Garlic Crostini, Saffron Tomato Broth</i>	
Georgia Peach Pork	35
<i>16 oz. Pan Roasted Bone-In Hampshire Chop, Sweet Potato Gratin, French Beans, Roasted Peach Brandy Sauce</i>	
Veal Chop Saltimbocca	55
<i>16 oz. Pan Roasted Rib Chop, Spinach, Prosciutto, Mushrooms, Mozzarella, Parmesan Potatoes, Marsala Wine Sauce</i>	
Pistachio Crusted Lamb Chops	42
<i>Two 6 oz. Valley Farms Porterhouse Chops, Pistachio Crust, Potato Medallions, Sautéed Kale, Pomegranate Yogurt Sauce</i>	
Pappardelle Mignon	24
<i>Filet Mignon Tips, Hand Cut Pappardelle Pasta, Wild Mushrooms, Gorgonzola Mushroom Cream Sauce</i>	
Prime Filet Mignon	45
<i>10 oz. Filet, Wild Mushroom Mashed Potatoes, Sautéed Kale, Port Wine Shallots, Honey Thyme Demi-Glace</i>	
N.Y. Steak	55
<i>16 oz. Angus NY Strip Steak, Steak Fries, Port Wine Shallots, Bourbon Sauce</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.*