



## *~Appetizers~*

### *Lamb Chorizo and Ricotta Bruschetta \$8.00*

*Local lamb chorizo, House made ricotta cheese with sundried tomatoes,  
Green and black olives on grilled rustic bread*

### *Baked Brie \$8.00*

*Drizzled with honey and served with dried fruit, preserves, and toasted rustic bread*

### *Artichoke and Cannellini Bean Dip \$8.00*

*Blend of artichoke hearts, white kidney beans, carrots, celery, onion, basil,  
And a Pecorino Romano cheese sauce. Served with toasted flat bread*

### *Crab Cake \$9.00*

*Served on a bed of spinach with roasted red pepper, parmesan, and Cajun aioli*

### *Seafood Trio \$12.00*

*Lobster Claw with clarified butter, Tempura Shrimp with roasted red pepper aioli,  
And seared Ahi Tuna with wasabi-citrus infused oil*

### *Swedish Lamb Meatballs \$8.00*

*Local ground lamb with Swedish almond sauce*

## *~Soups and Salads~*

### *House Tomato Bisque or Soup Du Jour*

*\$3.50 Cup - \$4.00 Bowl*

### *Arugula Salad \$8.00*

*With prosciutto, tomato, red onion, gorgonzola, and House made champagne vinaigrette*

### *Roasted Beet Salad \$8.00*

*Red and yellow beets, mixed greens, goat cheese  
With House made roasted shallot and cranberry vinaigrette*

### *Apple Walnut Salad \$8.00*

*Mixed greens, sliced apples, toasted walnuts, feta, and House made maple vinaigrette*

### *Caesar Salad \$7.00*

*Crisp romaine with garlic croutons, parmesan, and House made dressing*

## *~Entrées and Suggested Wine Pairings~*

*Fresh Pasta Du Jour with Complimentary Sauce \$15.00*

*Duchess Lamb Stew \$15.00*

*Local lamb with carrots, celery, parsnips, and onion  
Slow cooked in lamb stock topped with browned duchess potatoes  
Gnarly Dudes Two Hands Shiraz*

*Fresh Cod \$18.00*

*Sautéed and served with a cannellini bean and kale ragout  
Matanzas Creek Chardonnay*

*Shrimp and Scallops \$20.00*

*Five large shrimp and three sea scallops pan seared  
And served on a bed of soba noodles with carrot saffron sauce  
Alta Luna Pinot Grigio*

*Filet Mignon \$25.00*

*A grilled eight ounce choice tenderloin beef filet  
Served with your choice of Chipotle Cherry Compote or Port Wine Demi  
St. Francis Zinfandel if choosing chipotle cherry compote*

*Bone-In New York Strip \$27.00*

*A grilled ten ounce choice steak  
Served with your choice of Chipotle Cherry Compote or Port Wine Demi  
Louis Martini Cabernet Sauvignon if choosing port wine demi*

*Duck Breast \$22.00*

*Pan seared and topped with blueberry jus and poached spiced pear  
Finca El Origen Malbec*

*Bay of Fundy Salmon \$20.00*

*Sautéed and served with a shiitake mushroom and arugula lemon beurre blanc  
Sbragia Sauvignon Blanc*

*T-Bone Stuffed Pork Chop \$15.00*

*Pan seared and stuffed with pancetta, fig, goat cheese and fresh rosemary  
Served with a maple bourbon sauce  
Château St. Jean Pinot Noir*

*Chicken Saltimbocca \$15.00*

*Breaded chicken breast stuffed with prosciutto, sage, and Swiss cheese  
Topped with marinara and parmesan  
Frescobaldi Remole Toscana*

*All entrées are served with vegetable of the day and choice of rice, pasta or potato du jour  
A side salad can be added for an additional \$3.00  
Consuming raw or undercooked food may cause foodborne illness  
A 20% Gratuity will be added to parties of eight or more*