

**APPETIZERS**

**Beef Tip Pasta** 🚜

21

*Prime Filet Tips, Caramelized Onions, Mushrooms, Sun-Dried Tomatoes, Arugula, Feta & Penne Rigate Tossed in a Burgundy Demi*

**Scallops Maitaise**

22

*Pan Seared Diver Scallops Finished with a Classic Hollandaise Blood Orange Sauce*

**Ravioli**

20

*Ravioli Stuffed with Spinach & Buffalo Milk Ricotta Served in a Pesto Cream*

**SOUP OF THE DAY**

*Half Soup \$9 or Full Soup \$14*


**Stracciatella**


*Spinach & Egg Drop in a Chicken Broth*


## SALADS

*Half Salad \$12 or Full Salad \$19*

**Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12**

**Fennel & Blood Orange** Shaved Fennel, Blood Orange Supremes, Baby Arugula, Red Onion, Kalamata Olives & Feta Tossed in a Citrus Vinaigrette 

**Spinach & Beet** Baby Spinach, Local Red Beets, Red Onion, Applewood Smoked Bacon, Goat Cheese, Pecans & Dried Fruit Tossed in a Harvest Vinaigrette 

**Classic Caesar** Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies for \$2 Upcharge) 

## ENTRÉES

*All Entrées Include Choice of Complimentary Size Salad or Soup for \$3 Upcharge & Chef's Veg.*


**Captain's Bowl** Jumbo Shrimp, Diver Scallops, Prince Edward Island Mussels & Little Neck Clams in a Lemon White Wine Sauce Served Over Capellini 40

**Halibut** Pan Seared Alaskan Halibut Served Over Herbed Risotto Finished with Sun-Dried Tomato & Caper White Wine Sauce 40

**Pork Chop\*** 1lb Bone-In Grilled Duroc Pork Chop Served with Local Yukon Gold Mashed Potatoes & Finished with a Gorgonzola Truffle Fondue 37 

**Salmon** Oven Roasted Pecan Encrusted Salmon Served Over an Herbed Risotto & Finished with Honey Bourbon Glaze 36

## ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

 Contains Locally Sourced Food 