

— STARTER —

| | |
|--|---------|
| CAULIFLOWER FRITTERS Batter fried Florets in Sweet & Tangy Sauce, Sesame Seeds | \$11 |
| WARM CAPRESE Fresh Mozzarella, Steak Tomatoes, Sweet Basil, Pesto Oil, Milled Pepper, Balsamic Reduction | \$11 |
| BRUSCHETTA Baguette Bread, Ricotta Cheese, Heirloom Cherry Tomatoes, Olive Oil, Balsamic Glaze | \$10 |
| CRAB CAKE Breaded Crab, Dijon, Mayo, Apple Fennel Slaw, Pepper Remoulade, Capelin Roe | \$15 |
| CALAMARI AND SHRIMP Lemon Flavored Fried Seafood, Chili Mayo | \$15 |
| THAI STEAMED MUSSELS Mussels Simmered in Authentic Thai Sauce, Garlic Bread | \$13 |
| MEAT RAGOUT ARANCINI Traditional Risotto Balls, Trio Cheese, Fra Diavolo Sauce | \$13 |
| QUESADILLA (Chicken / Steak) Onion, Scallion, Cilantro, Sour Cream, Guacamole, Cheddar, Monterey Jack, Pico de Gallo | \$15/16 |
| LAMB SAMOSA Ground Lamb & Seasoned Potatoes in Pastry, Condiments | \$12 |

— SOUPS —

| | |
|--|------|
| LENTIL AND QUINOA SOUP Mildly Spiced Puree of Lentils and Quinoa | \$08 |
| MUSHROOM BISQUE Blend of Wild Mushrooms and Cream | \$09 |
| CLAM CHOWDER Creamy Potatoes, Bacon and Clams | \$10 |
| LOBSTER BISQUE Creamy Lobster Bisque | \$11 |
| CHICKEN BROTH Aromatic Vegetables & Pasta | \$07 |
| PASTA E' FAGIOLI Traditional Italian Soup with Beans and Pasta | \$08 |

— SALADS —

| | |
|--|------|
| ORANGE HILL SALAD Orange, Spring mix, Pecan, Dried Cranberries, Green Apple, Orange Dressing | \$11 |
| CAESAR SALAD Romaine, Croutons, Parmesan, Soft Egg | \$10 |
| MEDITERRANEAN QUINOA SALAD Olives, Cucumber, Bell Pepper, Feta, Quinoa, Red Onion, Iceberg, Homemade Vinaigrette | \$10 |
| BABY BEET SALAD Arugula, Goat Cheese, Walnuts, Pecan & Tahini Dressing | \$12 |

— PIZZA, BURGER & SANDWICH —

| | |
|--|------|
| BBQ SHORT RIB BURGER 8 oz Burger Patty ,BBQ Short Rib , Cheddar Cheese | \$21 |
| BEYOND BURGER Beyond Burger Patty, Vegan Cheese & Mayo, Guacamole, Tomato, Lettuce, Onion, Pickle, Vegan Bread | \$16 |
| CRAB CAKE SANDWICH 4 OZ Crab Cake Patty, Apple Fenel Slow, Brioche, Chilly Mayo | \$19 |
| FRIED CHICKEN SANDWICH Crispy Fried Chicken, Peppers,Onion , Cheddar, Ciabatta | \$18 |
| MEAT LOVERS PIZZA Bolognese, Meatballs, Pepperoni, Sausage, Ham, Mozzarella, Parmesan, Arugula, Ewoo | \$17 |
| MEDITERRANEAN PIZZA Pomodoro,Mozarella, Peppers, Olives artichoke, Cherry tomato, Feta cheese | \$15 |
| CILANTRO PESTO CHICKEN PIZZA Grilled Chicken Breast, Jalapeno, Red Onion, Mozzarella, Cilantro Pesto, Pomodoro | \$15 |

— SIDES —

| | |
|--|-----|
| LOADED POTATO Butter, Bacon, Cheddar, Chives, Sour Cream | \$5 |
| BASMATI RICE | \$4 |
| FRENCH FRIES | \$4 |
| STEAMED MARKET VEGETABLE | \$5 |
| YUKON GOLD MASHED POTATO | \$6 |

SIGNATURE SIDES

| | |
|--|-----|
| ASPARAGUS & MUSHROOM RISOTTO | \$6 |
| BACON BRUSSELS SPROUTS | \$8 |
| CREAMY PESTO GNOCCHI | \$8 |
| GRILLED ASPARAGUS | \$6 |
| SAUTEED MUSHROOMS | \$7 |
| SAUTEED FRENCH BEANS WITH ALMOND FLAKES | \$7 |
| SPINACH (SAUTEED/ CREAMY) | \$7 |

KIDS CORNER

| | |
|---|-----|
| MAC N CHEESE | \$7 |
| CHICKEN TENDER WITH FRIES | \$9 |
| CHEESE PIZZA | \$8 |
| CHEESE QUESADILLA | \$8 |
| Onion, Bell Pepper Cheddar, Monterey jack | |

Add Ons: Chicken Breast \$6/ Shrimp \$8/ Salmon \$9/ Fillet Tips \$10

Food Allergy Warning : We are concerned for your well-being, please alert us if you have allergies 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 food borne illness.
Please enjoy your time with us. Bon Appe'tit!

ENTRÉE

| | |
|---|-------------|
| GRILLED SALMON | \$26 |
| Faroe Island Salmon, Pumpkins, Fava Beans, Olives & Cherry Tomato Salad ,Broccoli, Green Grape Jus,Olive Dust | |
| PAN SEARED SWORD FISH | \$27 |
| Broccoli, Grilled Caponata, Roasted Potato, Apple & Fennel Slaw, Lemon Caper, Sauce, Capelin Roe | |
| SEAFOOD GREEN CURRY | \$24 |
| Clams, Mussels, Shrimp, Calamari, Fish, Seasonal Vegetables in Thai Curry Sauce Served with Basmati Rice | |
| SCALLOPS AND SHRIMPS | \$29 |
| Asparagus and Mushroom Risotto, Vegetables | |
| HUDSON VALLEY DUCK BREAST | \$29 |
| 8 oz Duck Breast, Berry Risotto , Grand Marnier Sauce, Carrot Puree, House Vegetables | |
| CHICKEN PAILLARD | \$20 |
| Grilled Chicken Breast, Mushroom Sauce, House Vegetables, Yukon Gold Mash | |
| CHICKEN SCARPARELLO | \$21 |
| Grilled Chicken Breast, Sweet Italian Sausage, Onion, Peppers,White Wine Sauce, Roast Potato | |
| MANGO CHICKEN | \$21 |
| Chicken Tender, Mango & Cashew Sauce, Steamed Vegetables, Vegetable pulavo rice | |
| CHICKEN MILANESE | \$21 |
| Coleman Chicken Cutlet, Olives, Pepper, Tomato Shallots, Mozzarella and Caper Cream Sauce, Pesto Penne | |
| CHICKEN PARMAGIANA | \$19 |
| Breaded Free Range Chicken Breast, Tomato Sauce, Spaghetti, Broccoli, Mozzarella, Parmesan | |
| VEAL MARSALA | \$24 |
| Veal in Traditional Mushroom Marsala Sauce, Roast Potato or Pasta and Broccoli | |
| PORK CHOP | \$28 |
| Sweet Potato Mash, Asparagus, Wine Poached Apple Puree, Sweet Peppers, Hot Honey Glaze | |
| BRAISED SHORT RIBS | \$26 |
| Polenta, Broccoli, Carrot, Red Wine Sauce | |
| RACK OF LAMB* | \$36 |
| Rosemary and Mint Crusted Rack, Mint Jelly, Couscous, Broccoli, Carrots & Lamb Jus | |
| 8 OZ. FILLET MIGNON* | \$38 |
| Wild Mushroom, Grilled Onion, Grape Tomato, Vegetables, Red Wine Sauce, Choice of Potatoes | |

| | |
|---|-------------|
| 12 oz. SIRLOIN STEAK* | \$34 |
| Vegetables, Grape Tomato, Pearl Onion, Peppercorn Sauce, Choice of Potatoes | |
| 16 oz. RIBEYE* | \$44 |
| Vegetables, Grape Tomato, Pearl Onions, Red Wine Sauce, Choice of Potatoes | |
| SWEET POTATO CHICKPEA | \$17 |
| Sweet potato, Basmati Rice, Chickpea in Coconut Tomato Gravy | |
| EGGPLANT MOZZARELLA TOWER | \$19 |
| Crumb Fried Eggplant, Mozzarella, Broccoli, Spaghetti in Tomato Sauce, Balsamic Reduction | |
| THAI RED CURRY VEGETABLE | \$17 |
| Coconut Milk, Thai Spices, House Vegetables, Basmati Rice | |

PASTA & RISOTTO

| | |
|---|-------------|
| LOBSTER RAVIOLI | \$28 |
| Lobster Meat, Lobster Nage | |
| SEAFOOD MARINARA | \$24 |
| Clams, Mussels, Shrimp, Calamari, Fish, Pappardelle in Fra Diavolo sauce | |
| CAJUN CHICKEN & SHRIMP | \$22 |
| Fettuccine, Parmesan, Garlic, Parsley Olive Oil | |
| LINGUINE ALLE VONGOLE | \$19 |
| Manila Clams, Clam Juice, Chardonnay, Shallots, Chilli flakes, Cherry Tomato | |
| SPAGHETTI CARBONARA | \$17 |
| Pancetta, Onion, Nutmeg, Traditional Carbonara Sauce | |
| BRAISED BEEF GNOCCHI | \$20 |
| Mushroom, Burrata, Tomato short rib sauce | |
| SPAGHETTI BOLOGNESE | \$18 |
| Tomato, Minced Beef, Garlic, Wine, Herbs | |
| FARFALLE TRUFFLE MUSHROOM | \$20 |
| Truffle Mushroom Paste, Grilled Portobello Mushroom, Chardonnay, Shallots, Sundried Tomato, Truffle Oil | |
| LINGUINE AGLIO E OLIO PEPPERONCINO | \$14 |
| Garlic, Chili Flakes, Olive Oil, Arugula, Parsley, Parmesan | |
| PENNE ALLA VODKA | \$16 |
| Penne, Vodka, Cream, Tomatoes, Onion | |
| ORANGE HILL RISOTTO | \$18 |
| Asparagus, Mushroom & Green Pea Spinach Puree, Burrata | |

Add Ons: Chicken Breast \$6/ Shrimp \$8/ Salmon \$9/ Fillet Tips \$10

Food Allergy Warning : We are concerned for your well-being, please alert us if you have allergies 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 food borne illness.

Please enjoy your time with us. Bon App'e'tit!