

Starters

- Crab Cakes with sautéed arugula, red bell pepper and lime dill sauce 10
- Baked Brie with fresh pears, toasted almonds, honey lemon sauce 12
- Spinach Artichoke Dip with grilled bread 8
- Cold Smoked Salmon with capers, onions, cream cheese and grilled bread 12.5
- Antipasto Platter with Italian sausage, tapenade, roasted red bell peppers, mixed olives artichokes, mixed peppers, Parmigiano Reggiano and grilled bread 14
- Shrimp Salad Stuffed Avocado with creamy chipotle dressing 12

Salads

Local Flavor Housemade Dressings

Blue Cheese, Ranch, Vinaigrette, Garlic Parmesan & Seasonal Fruit Vinaigrette (featuring Fresh Harvest Vinegars)

- Pear Pistou fresh pears, basil, pine nuts, Parmigiano Reggiano, balsamic reduction 11
- Sesame Encrusted Goat Cheese arugula, dried cranberries, balsamic reduction 11
- Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato 9
- Chef turkey, ham, cheddar & jack, black olives, carrots, red bell pepper, tomato 10
- Lemon Chicken Caesar 10
- Salmon Caesar 14
- House Salad mixed greens, carrots, red bell pepper, black olives, tomato 6

Add to any salad - chicken 4 • salmon 8 • portobello 6 • Jumbo Shrimp (3) 8

Pastas

- Penne Pomodoro imported Italian tomatoes, garlic, onions and fresh basil 11
- Meatballs & Pomodoro our house made meatballs and red sauce on choice of pasta 13
- Fettuccini Alfredo made with imported Parmigiano Reggiano, garlic and cream 12.5
- Angel Hair Walnut Pesto 12
- Penne Walnut Pesto Cream 14
- Pasta Primavera in a garlic olive oil white wine sauce with basil, fresh spinach, broccoli, carrots zucchini, mushrooms, olives, red bell pepper and imported Parmigiano Reggiano 13 *ask for vegan

Add

salmon 8 • Italian Sausage 3 • Meatballs (2) 4 • Chicken 4 • Jumbo Shrimp (3) 8 • Vegetables 4

Entrees

Served with salad, vegetable and choice of wild rice or mashed potatoes (unless pasta is noted)

Steaks ~ CreekStone Humanely Raised Black Angus Beef ~ Hand cut in house

Grilled Filet 8oz with a red wine mushroom tarragon cream sauce 34

Blue Filet Pan Seared 8oz w/Gorgonzola compound butter and fresh spinach 36

Grilled Strip Steak 12oz hand cut with sautéed mushrooms 30

Add to your Steak Cold Water Lobster Tail baked 45

3 Grilled Jumbo Shrimp 8

Pork

Seared Pork Tenderloin served with a bourbon mushroom cream sauce 19

Pork Piccata pounded tenderloin and lightly breaded with capers, lemon, white wine 17

Chicken

Saverio sautéed chicken breast layered with goat cheese, olive tapenade, and pine nuts
served on bed of arugula with a balsamic reduction 18

Milan grilled chicken breast topped with artichokes, mushrooms and mozzarella 16

Chicken Parmesan hand breaded and served with angel hair pasta and asparagus 16

Fish and Seafood

Cold Water Lobster Tail baked and served with clarified butter 60

Wild Caught Salmon grilled & served with a raspberry barbeque sauce 22

Sweet and Spicy Grilled Shrimp with asparagus & choice of rice or mashed potatoes 24

Shrimp Scampi served on a bed of angel hair pasta with a white wine, garlic butter sauce 24

Pan Seared Tilapia served with a roasted red pepper cream sauce, black beans and rice 16

Catch of the Day chef's creation *market price

Vegetarian *substitute grilled eggplant or Portobello for meat in any entree

Grilled Portobello filled with wild rice, fresh spinach, feta, sun dried tomato

caramelized onion, fresh basil & mint 19 *ask for vegan

Eggplant Parmesan hand breaded and served with angel hair pasta and asparagus 15

Vegetables and Wild Rice olive oil, garlic, fresh basil, fresh spinach, broccoli, carrots

zucchini, mushrooms, olives, red bell pepper 12 *