

FIRST PLATES

- STUFFED PORTABELLA MUSHROOMS – with garlic spinach, house roasted peppers and gorgonzola cheese....8.00
- BUTTERNUT SQUASH RAVIOLIS – house made and topped with grilled chorizo sausage, in a sherry & asiago cream sauce....10.00
- SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin and a calamata olive and plum tomato tapenade...9.25 No Meat...5.00
- ICED SHRIMP COCKTAIL – served with a spicy cocktail sauce....12.50
- FRIED CALAMARI – hot cherry peppers, marinara or roasted garlic caper aioli...9.75
- MARYLAND STYLE CRAB & SALMON CAKES – pan seared and served with a spicy poblano pepper sauce....9.95
- BASS ALE STEAMED LITTLENECK CLAMS – with chorizo sausage, slow roasted tomatoes and caramelized onions, served with garlic crostinis...8.75
- TRES FROMAGI FRITTA – panko encrusted provolone, mozzarella, and jalapeno cheddar cheeses topped with a trio of sauces....6.95
- GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomatoes, capers, fresh basil and romano cheese in a sherry butter sauce with garlic crostinis...11.50
- PRINCE EDWARD ISLAND MUSSELS ARRABIATTA – simmered in a spicy tomato broth, with roasted garlic and white wine, served with garlic crostinis...9.75
- EGGPLANT TOWER – layered with house roasted peppers, seasoned spinach, Asiago and mozzarella cheeses, in a plum tomato sauce....8.00
- AHI TUNA – sliced and sautéed with olive oil, garlic, capers and tomatoes, served in a parmesan cheese bowl....11.00

FIELD OF GREENS

- TUSCAN HOUSE – field greens, roma tomatoes, calamata olives, with polenta croutons and choice of dressing – Small..5.00 Large....7.00
- GOAT CHEESE AND SPINACH – walnut encrusted goat cheese, baby spinach, balsamic poached pears, sliced tomatoes red onions in a red wine vinaigrette.....11.50

- TRADITIONAL WEDGE - bacon, tomato, red onion, crumbled bleu cheese.....7.00
- SEARED SIRLOIN – sliced over romaine leaves with a creamy parmesan dressing topped with gorgonzola, tomato and roasted corn, garnished with crispy onion rings.....13.00
- BUFFALO CHICKEN – sliced over field greens with creamy gorgonzola dressing, roma tomatoes, roasted peppers and cucumbers, topped with fried onion rings.... 10.00
- GRILLED SEAFOOD – salmon, shrimp, scallop served over field greens, tomato, cucumber and red onion tossed in mango sesame vinaigrette.....16.00
- WALDORF – mixed greens apples, candied walnuts, dried cranberries and gorgonzola cheese laced with a honey orange dressing.....9.50
- TUSCAN CAESAR – with plum tomatoes, calamata olives and garlic croutons Small...5.50 Large...7.50

ADD TO ANY SALAD

- Grilled Chicken or Portabella Mushroom....3.50 Grilled Shrimp....2.50 each
- Grilled Scallop....4.00 each
- Grilled Salmon....5.00 Grilled Tuna Steak....6.00
- Grilled Marinated Skirt Steak....5.50

SANDWICHES

- with choice of fries or sweet potato fries, and house made coleslaw
- PORTABELLA MUSHROOM – seasoned spinach, goat cheese, and balsamic grilled onion on rustic Italian bread.....7.50
- SIRLOIN BURGER – caramelized onions, provolone and chipotle mayo on focaccia bread...8.00 / add lettuce & tomato .50 / add bacon 1.25
- TURKEY BURGER – lettuce, tomato, red onion, provolone, pesto aioli on rosemary and parmesan focaccia bread.....7.50
- BLACKENED TURKEY BURGER – pico de gallo and cheddar cheese on rustic Italian bread.....7.50
- CHICKEN CAPRESE – pesto grilled chicken, sliced tomato, fresh

mozzarella and a balsamic aioli on
grilled red pepper
flatbread.....7.50

EGGPLANT PARMESAN – baby spinach,
house roasted peppers, marinara and
mozzarella on rustic Italian
bread.....6.50

BBQ PULLED PORK – slow roasted with
garlic and herbs, with cheddar
cheese, and roasted corn with red
pepper salsa on focaccia
bread.....7.50

CHICKEN FAJITA WRAP – blackened
chicken
breast with caramelized onions,
peppers,
cheddar cheese, lettuce and a spicy
poblano pepper sauce.....7.95

OVEN ROASTED TURKEY WRAP –
cranberry mayo, tomato, and romaine
lettuce.....7.00

WILD VEGGIE – mushrooms, spinach, roasted
shallots, roasted peppers, and
gorgonzola...13.00

BAR BITES

PETITE NY STRIP – served with fries,
coleslaw and chipotle
ketchup.....14.00

PUB GRILLED SALMON – wild mushroom
risotto, greens beans, and laced with
a pumpkin cream sauce.....13.00

PUB GRILLED AHI TUNA – over acorn
squash risotto and wilted spinach,
topped with a tomato and caper
tapenade13.00

HOUSEMADE GNOCCHI – with grilled
chicken, peas and shiitake mushrooms
in a parmesan basil cream
sauce.....12.00

PENNE BOLOGNESE – baked in
housemade meat sauce with ricotta
cheese.....9.50

SIRLOIN TIPS AU POIVRE – pepper
encrusted beef tips sautéed in a
brandy cream sauce, served with
mushrooms and garlic mashed
potatoes, topped with semolina fried
onion rings.....12.00

BUFFALO CHICKEN TENDERS – with
parmesan peppercorn dressing....6pc
– 6.00
12pc – 12.00

PIZZA

3 CHEESE – with mozzarella, asiago, and
parmesan.....10.00
With pepperoni or sausage.....12.00

MARGHERITA – plum tomato, basil, fresh
mozzarella, olive oil and roasted garlic
spread.....11.00

EGGPLANT PARMESAN – fried eggplant,
tomato, spinach, ricotta and parmesan
cheeses.....13.00

BBQ CHICKEN – corn, scallions, house
roasted peppers, Monterey jack
cheese....12.00