

SHAREABLES

BREAD

3 house made rolls
\$6

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight,
black bean & roasted corn salsa,
\$15

BABA GHANOUSH

grilled pita, roasted peppers, olives, feta cheese
\$15

SALADS

CAESAR

romaine, bacon bits, croutons, parmesan cheese
\$14

GREEN

tomatoes, cucumber, pickled red onion, apple cider vinaigrette
\$13

WEDGE

iceberg, crumbled blue cheese, cherry tomatoes, crispy bacon,
ranch dressing, balsamic reduction
\$15

SMALL PLATES


CRAB ARANCINI

fortified tomato sauce, snow crab meat, herbs, shaved parmesan
\$20

SEAFOOD CHOWDER

clams, shrimp, haddock, bacon, potatoes, cream, dill, buttermilk biscuit
\$15

ADD LOBSTER \$8

 chowder~ gf bread is available, let your server know

CALAMARI

flash fried, lemon roasted garlic & herb aioli
\$15

BEEF TENDERLOIN TIPS

mushroom, salted onions, blue cheese crumble
\$19

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

ENTRÉE

CHICKEN PASTA

cherry tomatoes, bacon, garlic,
white wine, cream

\$25

gluten free pasta available add \$3

GIAMBOTTA

slow ratatouille vegetables, oven roasted tomatoes,
chick peas & beans, fresh herbs

\$25

SCALLOP GNOCCHI

seared scallops, tawny, tomatoes, chilis, toasted garlic,
crisp prosciutto, basil oil

\$38

SPAGHETTI ALLE VONGOLE

calms, garlic, chilis, blistered tomatoes, white wine,
garlic breadcrumbs

\$28

gluten free pasta available add \$3

SEARED HALIBUT & PRESERVED LEMON

charred green onion puree, roasted potato, vegetables

\$39

CHICKEN PAILLARD

roasted potato, fresh vegetables,
mushroom white wine & natural jus

\$31

STEAK FRITES CAFÉ DE PARIS

8oz AAA striploin, fries

\$34

mushroom add \$5 onion add \$5

GRILLED BEEF TENDERLOIN

6oz Atlantic beef, herb roasted potatoes,
fresh vegetables, red wine jus

\$42

mushroom add \$5 onion add \$5