

ENTRÉES

Meat entrées served with mashed potatoes and the vegetable of the day, except where noted.
Fish entrées served with mixed greens and jasmine rice.

CHICKEN GORGONZOLA boneless breast sautéed with roasted red peppers, mushrooms and artichokes, finished with Marsala demi glace and Gorgonzola cheese	15.00
TUSCANY CHICKEN boneless grilled chicken breast with green, black and Kalamata olives, artichoke hearts, oven roasted tomatoes and tarragon-garlic aioli	15.00
GRILLED PORK CHOP with a soy-maple glaze and caramelized Granny Smith apples, served with fall mashed potatoes and mixed vegetables	17.00
ORANGE-GINGER SALMON fresh fillet of salmon pan seared in an orange-ginger glaze garnished with mild Korean chili peppers and a pinch of fresh cilantro	17.00
BLACKENED TUNA STEAK* cajun seasoned, seared rare with a soy-sesame plum sauce	19.00
SESAME TUNA STEAK* pan seared rare and garnished with wasabi aioli and wakame seaweed salad	19.00
PAN SEARED BLACKENED COD over southwestern risotto with black beans, tomato, corn, lime, cilantro and cumin with avocado sauce drizzle	16.00
LOBSTER RISOTTO with shrimp, asparagus, native corn and fresh lobster meat garnish	19.00
PORK MEDALLIONS GRATINÉE sliced and sautéed with Port wine, onion, Dijon mustard and brown sugar, finished with melted Gorgonzola	19.00
KABOB TRIO jumbo shrimp, scallop and beef tenderloin kabobs, grilled and brushed with garlic butter and served with jasmine rice and mixed greens	17.00
GRILLED SIRLOIN STEAK* choice aged sirloin, 10 oz.	21.50
GRILLED FILET MIGNON* topped with a Chianti-Gorgonzola butter, 10 oz.	25.50
CAJUN RIB EYE STEAK* pan-seared and drizzled with a raspberry-balsamic glaze, served with a tomato and Mozzarella salad with mashed potatoes	21.00
GRILLED MEAT LOAF WITH PORTABELLO DEMI-GLACE over mashed potatoes, with onion ring garnish	14.00
SIDE ORDER OF LOBSTER MAC AND CHEESE baked in a 4 cheese cream sauce with cracker topping	9.75

SUSHI

SMOKED SALMON ROLL with caper, onion and dill cream cheese – 8 pieces	8.75
TUNA NIGIRI* sashimi tuna over rice – 3 pieces	6.25
CALIFORNIA ROLL crab, avocado, cucumber and sesame seeds – 8 pieces	7.75
SPICY TUNA ROLL* tuna, scallions and chipotle sauce – 8 pieces	8.75
COMBINATION PLATE* four pieces each of California and spicy tuna rolls	8.75
TUNA NAPOLEON* layers of sashimi tuna and crisp wontons sprinkled with sesame seeds drizzled with sweet & spicy miso sauce	9.00
TEMPURA ROLLS* served with ponzu dipping sauce.	
California roll tempura	7.75
spicy tuna roll tempura	8.75

BEER

BOTTLES	Sam Adams Light	ON TAP	Coors Light
	Bud Light		Miller Lite
	Michelob Ultra		Budweiser
	Corona Mexico		Sam Adams Lager
	Heineken		Amstel Light
	Smirnoff Ice		Blue Moon
	Narragansett Lager		Belgian White
			Seasonal Brew
			Bass Ale
			Newcastle Ale
			Guinness Stout
			Harpoon Ipa
			Stella Artois

PASTAS, ETC.

CLAMS PORTUGUESE OVER CAPPELLINI* littlenecks simmered in a tomato-clam broth with onion, garlic, and. chouriço	17.00
FRA DIAVOLO chicken, sausage, mushroom, red bell, onions and garlic in a spicy red sauce over bow-tie pasta	15.00
FRUTTI DI MARE shrimp, mussels and clams cappelini, with onion and garlic, in a light smoked-tomato sauce	16.50
CAPELLINI MARINARA angel hair with zesty tomato sauce	12.00
PENNE JAMBALAYA shrimp, chicken, chouriço, onion and tomato, served in a spicy Cajun cream sauce	18.00
LOBSTER RAVIOLI In a pink vodka sauce with fresh lobster-meat garnish	18.00
LOBSTER CARDINALE lobster, shrimp and scallops simmered in Cognac-tomato-cream sauce over cappelini	19.00

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED FOOD OR INGREDIENTS WHICH MAY INCREASE RISK OF FOODBORNE ILLNESS. UNDERCOOKED ITEMS CONTAINING GROUND BEEF ARE NOT OFFERED FOR CONSUMPTION TO CHILDREN UNDER 13 YEARS OLD.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.
BREAD AVAILABLE UPON REQUEST. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.