



## Appetizers and Tapas

Market Soup  
Soup of the Day  
6

New England Clam Chowder  
Served with traditional oyster crackers.  
7

Edamame  
A bowl of soy beans steamed in their pods  
6

Hummus & Bread  
Served with grilled breads and oils  
5

Shrimp Scampi Crostini  
White wine, tomatoes, garlic, and a lemon-butter sauce.  
9

Tomato Brushetta Trio  
Toasted Ciabatta wedges served with tomato, garlic, Tuscan beans, Tapenade and roasted red peppers  
9

Shrimp Cocktail  
Six pieces served with traditional cocktail accompaniments.  
9

Chicken Tenders  
Served either classic or buffalo with your choice of sweet potato or French fries.  
7

Mediterranean Chicken Wings  
Deep fried chicken wings marinated in lime juice, Spanish and cayenne peppers, soy and molasses mix served with sweet potato fries.  
8

Buffalo Wings  
Traditional wings in a spicy buffalo sauce served with celery, carrot sticks, and blue cheese  
8

Loaded BBQ Chicken Nachos  
Tortilla chips, covered with melted cheese and barbeque chicken  
9

Tomato Mozzarella Moons  
Mozzarella, fresh plum tomatoes, red onion, and basil drizzled with balsamic basil vinaigrette.  
8

Fried Calamari  
Served with hot cherry peppers and tartar sauce.  
9

Crab Cakes  
Our well known crab cakes served with our spicy Cajun tartar sauce.  
10

Mixed Grill  
Marinated tenderloin tips, grilled Italian sausage and sautéed shrimp.  
12



## Lighter fare

### Mediterranean Cobb Salad

Fresh musclan topped with tomatoes, cucumbers, bacon, grilled chicken, blue cheese and hard boiled eggs.

10

### Grilled Vegetable Salad

With feta and balsamic vinaigrette.

9

### Caesar Salad

Traditional Caesar salad

8

With Grilled Chicken, Shrimp, or Salmon

10

### 8 OZ. Sirloin Beef Burger

Choice of American, Swiss, Blue, or Cheddar

Sautéed Onions, Sautéed Mushrooms, Bacon, Avocado, or Sauerkraut

10

### Meatball or Italian Sausage Sub

With homemade marinara sauce.

10

### Seafood Sliders

With clam cake, grilled shrimp, and crab cake and homemade coleslaw.

11

### Mixed Grill Sliders

One each of hamburger, chicken, and sausage served with French fries.

10

## Assorted Cheeses and Carne Platos

*To build your own cheese and meat platter, choose from any three cheeses and meats from the selections below. All platters served with comb honey, candied cranberries, raisins and grape jam.*

14

### ARRAY OF IMPORTED CHEESES

Morbier (French Semi – Soft Cow’s Milk Cheese)

Roncol Manchego (Spanish Hard Goat’s Milk Cheese)

Gorgonzola Dolce (Italy’s most famous blue)

Drunken Goat (Also known as Queso de Cabra al Vino)

### ARRAY OF IMPORTED MEATS

Prosciutto Di Parma (Dried Cured Pork Aged 17 Months)

Coppa (Traditional Neapolitan Italian Cold Cut)

Hot Sopressata (Spicy Italian Hard Salami)

Casalino Salami (Traditional Italian Hard Salami)



## Flat Bread Pies (Pizza)

### Little Italian Pie

Tomato sauce with prosciutto, sopressata, and salami topped with mozzarella cheese  
12

### Mediterranean Pie

With black olives, feta, basil, and artichokes  
11

### Shrimp and Scallop Pie

Shrimp and scallops tossed with pesto sauce with spinach, marinara and mozzarella cheese  
15

## Sandwiches and Light Selections

Served With Your Choice of Sweet Potato or French Fries.

### Smoked Turkey Panini

Smoked turkey, cheddar cheese, cranberry relish on seven grain bread.  
9

### Fried Fish Sandwich

Battered, fried cod served with coleslaw on bulkie rolls.  
10

### Country Ham and Swiss Panini

Ham and Swiss cheese with Pommery Mustard served on whole grain bread.  
9

### Real Reuben

House corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, griddle rye bread.  
9

### Turkey Sandwich

Smoked turkey breast, bacon, lettuce, and tomato  
8



## Martinis and Cocktails

### Double Dutch Mocha

Van Gogh Double Espresso Vodka, Van Gogh Dutch Chocolate, & Godiva Chocolate Liqueur  
10

### French Kiss

Van Gogh Double Espresso Vodka, Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur & splash of cream  
10

### Dutch Lemonade

Ketel One Citroen, freshly squeezed lemon juice, sugar & seltzer water garnished with a lemon  
8

### Idaho Martini

Chopin Vodka, a splash of Dry Vermouth, & a drop of Angostura Bitters  
10

### Cumbersome

Hendrick's Gin, Aperol, freshly chopped peeled cucumbers, freshly squeezed OJ & Simple Syrup  
10

### Havanathorne

Mt. Gay Silver Rum, mint leaves, Runny Honey, freshly squeezed lime juice & apple juice, garnished with a mint leaf  
8

### Lady Gala

Stoli Gala Applic, sour mix and a dash of Angostura bitters  
10

### Lucky Lily Margarita

Don Julio Tequila, Runny Honey, pineapple juice & freshly squeezed lime juice, garnished with ground black pepper and pineapple wedge  
10

### The Crowne

Crown Royal, Sweet Vermouth, Dry Vermouth & Angostura bitters, garnished with a twist of orange and two maraschino cherries  
10

### Mocha Martini

Buffalo Trace Bourbon, cold espresso, Baileys Irish Cream, Hiram Walker Brown Crème de Cocoa & double (heavy) cream, garnished with cocoa powder  
10

### Sidecar

Remy Martin Cognac, Cointreau, & freshly squeezed lemon juice, garnished with a lemon twist  
10



## Hot Cocktails

### Mocha Mountain

Kahlua, Godiva Chocolate Liqueur & Stoli Vanil, topped with hot coffee

8

### Kahlua Kaliente

Kahlua, Hennessy Cognac & Hiram Walker Crème de Cocoa, topped with hot coffee and double (heavy) cream

8

### Irish Coffee

Jameson Irish Whiskey topped with hot coffee & lightly whopped double (heavy) cream & garnished with three coffee beans

8

### Hottoddy

Glenlivet 12YR Old Scotch, Runny Honey, freshly squeezed lemon juice, simple syrup & dried cloves, topped up with boiling water and garnished with a cinnamon stick and lemon wheel

8

### Mexicano

Jose Cuervo Gold & Grand Marnier, topped with hot coffee and a float of double cream, garnished with cinnamon and nutmeg

8

## Wines By the Glass

### WHITE

Chateau Ste Michelle Riesling 8

Kris Pinot Grigio 8

Monkey Bay Sauvignon Blanc 7

Edna Valley Chardonnay 9

### RED

Robert Mondavi "Private Section" Pinot Noir 8

Staccali Chianti 7

Graffigna Malbec 8

Wyndham Bin 555 Shiraz 7

Bogle Merlot 7

Liberty School Cabernet 9