

STARTERS

Tower For Two—22

Oven roasted tomato bruschetta,
sesame chicken spring roll,
overstuffed baked clams, crab cake

Fried Calamari— 14

Spicy marinara

Oven Roasted Tomato Bruschetta— 12

Fresh mozzarella, red onion, fresh basil, shaved
pecorino romano, garlic crostini

Chilled Jumbo Shrimp Cocktail (4)— 18

Baby mixed greens, spicy horseradish cocktail sauce

Cream Of Tomato & Roasted Pepper Bisque— 8

Romano crostini

Overstuffed Baked Clams— 14

Fresh herbs, bacon, onions, celery, garlic butter,
toasted bread crumbs

Crispy Eggplant Fries—12

Shaved Parmesan & basil, pomodoro dipping sauce

Salt & Pepper Smoked Sweet Potato— 10

Stuffed with roasted corn, house made pico de gallo &
guacamole, finished with smoked gouda crema

Crab Cakes— 14

Tri-pepper remoulade, tomato roasted corn relish

Seafood Bisque— 9

ENTREES

GARDEN SALAD WITH BALSAMIC VINAIGRETTE, OR OUR COOPERAGE HOUSE SALAD FOR \$2.50 EXTRA

Seafood Lovers Sauté— 35

Jumbo shrimp, sea scallops, langostinos, mussels,
roasted tomatoes, shiitake mushrooms, garlic cream
sauce, over linguine

Marinated 24oz. Cowboy Steak —38

Herb parmesan tavern potatoes, sautéed asparagus,
horseradish crème

Roast Stuffed Semi Boneless Duckling— 32

Dried fruit confit stuffing, raspberry orange apricot
glaze, toasted almonds, brown rice pilaf,
sautéed market vegetables

Broiled Seafood Medley— 34

Stuffed fillet of flounder, sea scallops, baked clams,
jumbo shrimp, white wine garlic butter broth, brown
rice pilaf, sautéed market vegetables

Catch of the Day—31

Blackened, grilled, or pan seared; roasted corn pico de
gallo, sautéed market vegetables,
brown rice pilaf

Chicken Francaise—28

Lightly egg dipped, sautéed with shaved garlic, lemon
sherry wine sauce, sautéed market vegetables, roasted
garlic mashed potatoes

Braised Pork Osso Bucco—30

Roasted garlic mashed potatoes, sautéed market
vegetables, crispy leeks, pan gravy

Pan Seared Fresh Norwegian Salmon—31

Herb & vegetable cous-cous,
sautéed spinach, lemon basil aioli

Jumbo Stuffed Shrimp (4)— 32

Crab & shrimp stuffing, garlic scampi butter, toasted
bread crumbs, brown rice pilaf,
sautéed market vegetables

Panko-Herb Crusted Fresh Atlantic Cod— 30

Roasted garlic mashed potatoes, sautéed spinach,
honey chipotle aioli

Mezzi Rigatoni A la Vodka— 26

Rich pink cream sauce with pancetta, fresh sage and basil
(add chicken +4, add shrimp +6)

Herb Crusted Stuffed French Breast—27

Prosciutto, asiago cheese, eggplant, sautéed spinach,
roasted garlic mashed potatoes, garlic herb boursin crème

Surf & Turf— 46

Grilled 10oz. Filet Mignon compound herb butter &
plancha seared sea prawn, roasted garlic mashed
potatoes, sautéed market vegetables