

SMALL PLATES

Baked Brie

Puff Pastry, Cranberry Jam,
Candied Pecans | 12

Petite Crab Cakes

Pommery, Red Pepper Aioli | Mkt

Bruschetta

Roasted Peppers & Garlic, Seafood,
Hummus, Tapenade, Grilled Bread | 13

Eggplant Napoleon

Panko Encrusted, Mozzarella, Roasted Peppers,
Spinach, Balsamic Drizzle, Marinara | 12

Grilled Shrimp Gnocchi

Mix of Hot & Sweet Peppers,
Garlic Aioli | 14

Pierogis

Caramelized Onions,
Chorizo Sausage, Sour Cream | 11

Crab Martini

Chilled Colossal Lump Crab Meat,
Cocktail Sauce or Drawn Butter | Mkt

Steamed Mussels or Clams

Marinara or Garlic White Wine Sauce | 12

Pan Seared Scallops

Lentil Fondue, Smoked Gouda,
Bacon, Balsamic Reduction | 14

Café Portobello

Lump Crab Meat, Mornay Sauce,
Balsamic Drizzle | 14

House Pizza

See Server for Details! | 12

Blackened Ahi Tuna

Ginger, Wasabi Yuzu Sauce | 12

Black Bean Margarita

Black Beans, Guacamole, Salsa,
Sour Cream, Tri-Colored Tortilla Chips | 9

Lollipop Lamb Chops

Char-Grilled, Tzatziki | 13

Calamari

Banana Pepper or Marinara Sauce | 12

Crab Dip

Our Special Blend of Four Cheeses,
Artichokes, Spinach, Jumbo Lump Crab Meat,
Baked in a Boule | 13

SPECIALTY SALADS

4.5 with Entrée / 6.5 with Appetizer / 9.5 Ala Carte

Blackened Shrimp, Tuna, Salmon | 7 Scallops, Jumbo Lump Crab, Lollipop Lamb Chops | 9 Grilled or Sesame Chicken | 6 Steak | 9

The Wedge

Iceberg, Prosciutto, Bleu Cheese Crumbles, Bleu Cheese Dressing

Montrachet

Arugula, Mixed Greens, Pistachio-Encrusted Montrachet Cheese, Baked Apples, Creamy Apple Dressing

Caesar

Hearts of Romaine, Croutons, Parmesan, Caesar Dressing (Grilled, if you like!)

Gorgonzola

Field Greens, Walnuts, Sun-Dried Cranberries, Gorgonzola Croutons, Balsamic Vinaigrette

Spinach

Baby Spinach, Sun-Dried Cherries, Toasted Almonds, Vanilla Vinaigrette

Greek

Romaine, Red Cabbage, Kalamata Olives, Cucumbers, Pepperoncini, Red Onion, Tomato, Feta, Greek Vinaigrette

Our Selection of House-Made Dressings

Creamy Apple, Ranch, Bleu Cheese, French, Parmesan Peppercorn or Honey Mustard

Our Selection of House-Made Vinaigrettes

Balsamic (House), Vanilla, Pomegranate, Greek or Italian

Please inform your server if anyone in your party has a food allergy.

While we take every reasonable precaution to accommodate allergy requests, we cannot guarantee 100% safety.

One check only for parties of 8 or more. 20% gratuity added to parties of 8 or more.

CHICKEN

Chicken Piquante

Wild Mushrooms, Sweet Chestnuts,
Madeira Wine Sauce, Polenta | 22

Chicken Milanese

Garlic Parmesan Crust, Red Pepper Aioli,
Field Greens, Balsamic Drizzle | 19

Oven Roasted Chicken

Natural Jus | 20

Parmigiana

Hand-Breaded, Fresh Herb Marinara, Pasta
Chicken or Eggplant | 19 Veal | 22

HAND-CUT STEAKS, VEAL & PORK

Bone-In Veal Chop

18 oz. Choice,

Creatively Prepared by our Chef Daily! | Mkt.

Veal Marsala

Sautéed Mushrooms,
Marsala Wine Sauce | 22

Chicken | 19

Prime Sirloin

10 oz. Prime, Marinated Char-Grilled,
Garlic Butter | 25

Bone-In Pork Chop

12 oz. Chairman's Select,

Creatively Prepared by our Chef Daily! | Mkt.

Filet Mignon

8 oz. Choice, Marinated, Char-Grilled,
Garlic Herb Butter | 33

Bone-In Rib Eye

18-20 oz. Marinated Char-Grilled,
Sautéed Mushrooms & Onions | 36

Rack of Lamb

Pepper- Berry Encrusted,
Sun-Dried Cherry Demi Glaze | 29

Add:

Crab Mornay, Shrimp Scampi
or Crab Cake | 8

Sautéed Mushrooms & Onions | 4

SEAFOOD

Cioppino

Shrimp, Scallops, Clams, Mussels, Lobster,
Fish, Spicy Tomato Sauce | 30

Shrimp & Scallops Tarragon

Sea Scallops, Shrimp, Fresh Tarragon,
Spinach, Shallots, Light Cream Sauce, | 27

Salmon Du Jour

Creatively Prepared by our Chef Daily! | Mkt.

Broiled Colossal Crab Cakes

Tartar, Cocktail or Drawn Butter | Mkt.

PASTA

SMALL / FULL

Lobster Ravioli

Lobster-Stuffed Ravioli,

Mimosa Sauce, Parmesan | 16 / 19

Butternut Squash Ravioli

Sage Butter, Toasted Pumpkin Seeds, Herbs | 13 / 16

Three Cheese Ravioli

Ricotta, Parmesan, Romano Pecorino,
Roasted Red Pepper Cream,
Tri-Colored Peppers, Spinach,
Shaved Parmesan | 13 / 16

Linguini White Clam

White Wine Sauce, Garlic Butter | 15 / 19

Pesto Grilled Shrimp

Grilled Shrimp, Basil Pesto, Pine Nuts,
Roasted Tomatoes, Feta, Pasta | 16 / 20

Rigatoni Bolognese

Our Traditional Creamy Meat Sauce | 16 / 20

Tuscan Pasta

Mix of Hot & Sweet Peppers,
Spinach, Roasted Tomatoes, Capers,
Artichokes, Oregano, Garlic, Olive Oil,
Chili Flakes, Parmesan, Pasta | 13 / 16

Crab, Chicken, Shrimp or Scallops | 18 / 23

Pasta Alfredo

Parmesan Cream Sauce, Pasta | 13 / 16

Crab, Chicken, Shrimp or Scallops | 18 / 23

Gluten-Free Pasta & Pizza Available | Add 2

All Entrees include a Tossed Salad, Chef's Choice of Starch & Vegetable or upgrade your Tossed Salad to one of our Specialty Salads 4.5 with an Entrée
Consuming raw or under cooked meat or seafood can pose a serious risk to your health.