

STARTERS

- House Marinated Olives ~ Warm Kalmata, Nicoise, & Green Olives with a touch of Preserved Lemon and Organic Herbs 3.75
- Crispy Fried Onion Strings ~ Sweet Onion Strings Marinated in Buttermilk, Lightly Coated with Our Seasoned Flour then Fried to Golden Brown 4.95
- Polenta ~ House Recipe of Italian Polenta blended with Roasted Garlic & Mascarpone Cheese 4.95
- Cheese Fondue ~ A Creamy Blend of Gruyere, Fontina, White Cheddar & Parmesan Cheeses. Comes With Roasted Garlic and Grilled Rustic Bread 7.95
- Prosciutto & Apple ~ Premium Italian Black Label Prosciutto, thinly sliced, Fresh Seasonal Apples, served with Lemon 7.95
- Prosciutto & Melon ~ Premium Italian Black Label Prosciutto, thinly sliced, Fresh Seasonal Cantaloupe, served with Lemon 8.95
- Farm House Cheeses ~ Honey, Candied Nuts, Fruit Compote & Artisan Breads ~ **Add Italian Prosciutto for 4.00**
- Selection of Four 14.00 Selection of Three 11.00 Selection of Two 8.00
- Old Fashioned Deviled Eggs ~ Bacon and a Hint of Spice 3.95
- Classic Shrimp Cocktail ~ 6 Large Wild Shrimp, Dill, Lemon Zest and Tomato-Horseradish Sauce 9.95
- Southern Fried Chicken Strips ~ 4 Buttermilk Battered Chicken Strips with Ranch & BBQ Sauce 6.95
- Fried Calamari & Shrimp ~ Calamari, Rock Shrimp, Haricot Vert, Fennel and Olives 8.95
- House-Smoked Salmon ~ Smoked with Olive Wood, Accompanied with Fennel Salad, Brioche Toast, Grilled Lemon and Fresh Horseradish Cream 9.95

SOUP & STARTER SALADS

- House Made Soup of the Season ~ Fresh, Made From Scratch. Your server will inform you of todays selection ~ Bowl 5.95 ~ Cup 4.95
- Granny Smith Apple Salad ~ Candied Pecans, Point Reyes Blue Cheese & Dried Cranberries 6.95
- Hearts of Romaine Caesar ~ Parmesan Croutons and Our House Made Caesar Dressing 6.95
- Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Point Reyes Bleu Cheese 7.50
- Marinated Roasted Beet and Avocado Salad ~ Sherry Marinated Roasted Beets, Avocado, Orange Wedges & Pecans. Simply Delicious! 6.95
- Burrata Mozzarella Salad ~ Fresh Burrata Mozzarella Cheese, Wild Arugula, Premium Prosciutto & Marinated Cherry Tomatoes 8.50

SIGNATURE ITEMS

- Spice-Roasted Chicken ~ Jidori Chicken, All Natural, Free Range**
- ~ Roasted to Order (25 Min.) with Fire Roasted Pepper, Currant and Pinenut Relish & Whipped Potatoes 17.95
- Herb-Roasted Chicken ~ Jidori Chicken, All Natural, Free Range**
- ~ Roasted to Order (25 Min.) with Bread Salad & Whipped Potatoes 17.95

SPECIALTIES

- NEW!!** Barbeque Beef Ribs ~ Slow Smoked In Our House Made BBQ Sauce. With Shoestring Fries and Honey Cider Slaw. (Available Friday & Saturdays Only) 19.95
- Shortrib Pasta ~ Fettucine Pasta with a Hearty Ragout Sauce of Slow Cooked Shortribs. 13.95
- Filet Mignon Tacos (3) ~ Seasoned and Grilled Filet Mignon, Onions, Cilantro, served with Black Bean Corn Salad 14.95 ~ Additional Taco 4.95
- Chicken Burgundy ~ Sautéed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes 14.95
- NEW!!** Prosciutto & Mushroom Fettucine ~ Fettucine Pasta, Italian Prosciutto & Mushrooms in a Rich White Wine Cream Sauce 16.95
- Grilled Wild Shrimp ~ 8 Large Grilled Wild Shrimp in a light coat of Parmesan with Roasted Potatoes & Sautéed Green Beans 17.95
- NEW!!** Spicy Seafood Pasta ~ Fettucine Pasta, Wild Shrimp & Seasonal Fish in a Spicy White Wine Tomato Sauce 16.95
- Parmesan Crusted Salmon ~ Fresh Scottish Salmon Encrusted with Parmesan and Served with Lobster Infused Mashed Potatoes 20.95
- Peppered 'Grade #1 Ahi' Tuna Mignon ~ Pepper Crusted with Au Gratin Potatoes and a Soy-Mustard Buerre Blanc & Lobster Reduction 22.95
- Today's Fresh Fish ~ Olive Oil & Citrus Marinated Cherry Tomatoes, Fresh Herbs & Whipped Potatoes Market
- Braised Beef Short Ribs ~ Slow cooked and Fork Tender with Mascarpone Polenta and Roasted Root Vegetables 19.95

PRIME RIB

- Slow-Roasted Prime Rib with Traditional Yorkshire Pudding & Sautéed or Creamed Spinach*
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|-----------------|-------------------|--------------------|
| Café Cut ~ 8 oz | Prime Cut ~ 12 oz | Chef's Cut ~ 16 oz |
| 19.95 | 28.95 | 24.95 |

PRIME CUT STEAKS

- Aged 21-28 Days with Potato Gratin and Roasted Garlic ~ Our Steaks Can Be cooked "Blackened" Upon Request*
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|-------------------------------------|--------------------------------------|--------------------------|
| Hanger Steak ~ 8 oz | Filet Mignon ~ Center Cut ~ 8 oz | Sirloin Coulotte ~ 10 oz |
| 17.95 | 24.95 | 19.95 |
| New York Strip ~ Center Cut ~ 14 oz | Ribeye ~ One Pound | |
| 27.95 | 29.95 | |
| RARE
Very red, cool center. | MEDIUM RARE
Red warm center. | MEDIUM
Pink Center. |
| | MEDIUM WELL
Slightly pink center. | WELL
No pink. |

LOBSTER

- Maine Lobster Tail ~ 8 oz ~ Served with Drawn Butter & Whipped Potatoes 28.95

SANDWICHES

Our Chicken, BBQ Shortrib and Dip Sandwiches are all served with Shoestring French Fries

- Tuna Salad Sandwich ~ Fresh Line Caught Albacore Tuna Salad on Grilled Sourdough with Honey-Cider Slaw. You'll Never Eat Canned Tuna Again! 9.95
- Double Chicken Sandwich ~ Aged Provolone, Oven-Dried Tomatoes, Pesto Aioli and Shoestring Fries 9.95
- NEW!!** Barbeque Chicken Sandwich ~ Applewood Smoked Bacon, BBQ Sauce, Fried Onion Strings, Provolone, Oven-Dried Tomatoes, and Red Onion 11.95
- Pulled BBQ Short Rib Sandwich ~ Tender Slow Cooked Barbequed Shortrib & House Slaw on a Brioche Bun Served with Shoestring Fries 13.95
- Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus, Mayonnaise and Shoestring Fries 15.95
- New England Lobster Sandwich ~ Classic New England Recipe of Maine Lobster, Celery and Mayo on a Sweet Sandwich Roll with Shoestring Fries 17.95

HOUSE GROUND BURGERS

All of our House Ground Burgers are served with French Fries

- Prime Cut Cheeseburger ~ Classic House-Ground Burger and Rockview Farms White Cheddar and House Made Burger Sauce 9.95
- NEW!!** Burgundy Mushroom Cheeseburger ~ Sautéed Mushrooms in a Burgundy Wine Reduction, Gruyere & White Cheddar Cheese and Mayonnaise 10.95
- Barbeque Bacon Burger ~ House Made Barbeque Sauce, Applewood Smoked Bacon, Sharp Cheddar, and Red Onion 10.95
- Bacon-Blue Burger ~ Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese and Garlic Mayo 11.95

ENTRÉE SALADS

- Hearts of Romaine Chicken Caesar ~ Grilled Chicken, Parmesan Croutons & Our House made Caesar Dressing 9.95
- The Café Club Salad ~ Chicken, Applewood Smoked Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese, Organic Greens 10.95
- NEW!!** Grilled Shrimp Salad ~ Large Wild Shrimp straight from the grill, Avocado, Mixed Greens & Cherry Tomatoes 14.95
- Warm Prime Rib Salad ~ Shaved Prime Rib, Fresh Spinach, Roasted Root Vegetables, Pine Nuts, Goat Cheese & Balsamic Vinaigrette 15.95
- Seared Sliced Ahi Tuna Salad ~ Artichoke Hearts, Roasted Potatoes, Cherry Tomatoes, and Deviled Egg 15.95
- Warm Lobster Salad ~ Sweet Maine Lobster Meat, Avocado, Mixed Greens & Cherry Tomatoes 17.95
- NEW!!** Filet Mignon Salad ~ Tender Spice Marinated Chunks of Filet Mignon, Chopped Romaine, Corn, Fire Roasted Pepper, Jicama & Black Beans with Chipotle Ranch 15.95

SIDES

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|-------------------------------------|---------------------------------|
| Shoestring Fries with Sea Salt 3.95 | Creamed or Sautéed Spinach 4.50 |
| Whipped Potatoes 3.95 | Sautéed Green Beans 4.95 |
| Crispy Fried Onion Strings 4.95 | Burgundy Mushrooms 5.75 |
| Mascarpone Polenta 4.95 | Roasted Beets 5.75 |
| Potato Gratin 5.50 | Sautéed Asparagus 6.95 |
| | Bowl of Soup 5.95 |

Please inform us of food allergies in advance. Our French Fries are cooked in Peanut Oil.

Gratuity of 18% is added for parties of 8 or more