



APPETIZERS

Seared Pepper Crusted Beef Tenderloin "Carpaccio" 14
Baby Arugula, Roasted Pine Nuts, Shaved Parmesan, Dijon Hollandaise

Mussels 9
Cider, Bacon and Crème Fraiche with Hand Cut Fries

Duck Confit Poutine 12
Hand-cut Fries, Ted's Cheese Curds, Thyme-Jus

Grilled Shrimp 10
Shallot-Caper Vinaigrette

Smoked Salmon on Potato Pancake 10
Crème Fraiche, Chives, Baby Capers

Grilled Potato-Rosemary Flatbread 5
Served with San Marzano Tomato

Garden Tower 9
Portobello, Buffalo Mozzarella, Basil, Confit Tomato and Gooseberry Puree

Spicy Salt Squid 10
Served with Chili-Lime Yogurt

Crispy Tuna Spring Rolls 8
Served with Sweet Chili Sauce

SOUPS

Tuscan Bean 5/Cup 7/Bowl

Seafood Chowder 8/Cup 12/Bowl
Shrimp, Lobster, Whitefish and Baby Clams

SALADS

Add Grilled Chicken or Grilled Salmon 9

Panko Crusted Goat Cheese Salad 9
Served over Mixed Greens with Marinated Grilled Vegetables and Sliced French Stick Croutons

Spinach Salad 8
Baby Spinach, Apple, Crumbled Goat Cheese, Walnut, Tomato, Avocado, Housemade Buttermilk

The Real Caesar 8
Hearts of Romaine, Herb Crouton, Parmesan Shavings and Creamy Garlic Dressing

Arugula Salad 9
Grilled Prosciutto, Grilled Asparagus, Chocolate Tomato, Parmesan Crisp, Lemon Balsamic

Garden Salad 5
Mixed Organic Greens with Red Wine Vinaigrette



PASTA

Spaghetti with Oil and Garlic 10

Rigatoni with Meat Sauce 13

Spaghetti with Tomato Sauce 12

Baked Manicotti 13

House-made Ricotta, Spinach and Tomato Sauce

Rigatoni with Roasted Chicken, Wild Mushrooms and Gorgonzola Cream 16

Penne in a Blush Meat Sauce with Bacon, Mushrooms and Peas 15

Capellini with Pancetta, Capers and Olives in an Arrabiatta Sauce 14

Linguine with Scallops, Calamari, Mussels and Shrimp in a White Wine and Garlic Sauce 18

Spaghetti Carbonara 14

A Classic Bacon Cream Sauce

Agniolotti 17

Stuffed with Wild Mushrooms in Parmesan Cream and Truffle Oil

MAINS

Calf's Liver 17

Served with Caramelized Onion, Apple, and Balsamic Reduction

Grilled Atlantic Salmon 20

Served with Dill Crème Fraiche

Crystal Brook Farm 12 oz. New York Strip Steak 32

Au Jus, Baked Tomato and Blue Cheese

Roasted Chicken Breast 19

Stuffed with Asiago Cheese and Prosciutto

Crystal Brook Farm 12 oz. Beef Tenderloin 29

Served with Red Wine Reduction (Add Mushrooms or Bacon Wrap 2)

Veal Limone 18

Sauteed Veal in a Lemon White Wine Sauce

Veal Crema 19

Sauteed Veal in a Mushroom Cream Sauce

Veal Parmagiano 17

Breaded Veal Scallopini Served in a Tomato Sauce with Parmesan Cheese

Lamb Rack 29

Marinated in Yogurt and Finished with Kiwi-Mint Salsa