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STARTERS

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<b>Marinated Olives</b>	10	<b>Beef Carpaccio</b>	12
Buratta cheese and arugula with a side of grilled bread and extra virgin olive oil		Thin sliced beef tenderloin, baby arugula, crisped capers and shaved parmesan cheese with horseradish aioli and olive oil	
<b>Ahi Two Ways</b>	14	<b>Crispy Oysters</b>	13
Sashimi and spicy tartare with avocado, served over sticky rice with a ponzu sauce		Flash fried oysters with green apple tartar sauce and wasabi caviar	
<b>Goat Cheese Tart</b>	10	<b>Hummus</b>	8
Individual tart topped with arugula, red onion and marinated cherry tomatoes		Grilled pita, olives and extra virgin olive oil	

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SALADS

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<b>House Salad</b>	Side 6	Full 9	<b>Apple and Walnut Salad</b>	8
Mixed organic greens, cherry tomatoes, shredded carrots, cucumbers and shallots with a basil balsamic vinaigrette			Sliced Gala apples, candied walnuts, mixed greens, endive, cherry tomatoes, Gorgonzola and a balsamic vinaigrette	
<b>Caesar Salad</b>	Side 6	Full 10	<b>Roasted Beet Salad</b>	12
Romaine, sundried tomatoes, capers, parmesan and a classic caesar dressing, served with tomato bruschetta			Mixed greens, roasted beets, goat cheese and lemon garlic vinaigrette	
<b>Spinach and Bacon Salad</b>	Side 8	Full 12		
Baby spinach, radicchio, smoked bacon, crumbled eggs, red onion, creamy garlic dressing and parmesan croutons			On any salad add	<b>Chicken 3    Salmon 8</b>

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PASTA

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<b>Farfalle Pasta with Shrimp and Pesto</b>	16	<b>Lamb Bolognese</b>	16
Sautéed shrimp, fresh tomatoes, pesto, white wine, parsley and parmesan		Pappardelle pasta, braised lamb, fresh tomatoes, garlic and a touch of cream	
<b>Asparagus Risotto</b>	16	<b>Mac and Cheese</b>	13
Jumbo lump crab meat and asparagus with Meyer lemon zest		Vermont sharp white cheddar, asiago and goat cheese, tarragon and a side of mixed baby greens	

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ENTREES

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<b>Roasted Free Range Chicken</b>			18
Half chicken served with horseradish potato purée, garlic green beans and a rosemary lemon pan sauce			
<b>Chicken Pot Pie</b>			16
Served with spring vegetables and a side salad			
<b>Pan Seared Northern Halibut</b>			23
On a bed of sweet corn succotash with a citrus butter sauce			
<b>Pancetta Wrapped Scallops</b>			18
Orecchiette pasta, leeks, sundried tomatoes, parmesan, parsley and lobster sauce a la nage			
<b>Roasted Atlantic Salmon</b>			21
Tuscan potatoes, garlic broccolini and a red grape sauce			
<b>Crab Cakes</b>			24
Seared jumbo lump crab cakes served with a basil potato purée, fire roasted corn and avocado salad and an herb remoulade sauce			
<b>Pan Roasted Pork Chop</b>			24
Roasted garlic whipped potatoes, pancetta and onion braised swiss chard with a port wine mushroom sauce			
<b>12 oz. New York Strip Steak</b>			28
Served with blue cheese fries			
<b>Surf n Turf</b>			32
Fillet mignon, shrimp scampi, sautéed spinach, Pommes Aligot and a red wine demi-glace			
<b>Beef Short Ribs</b>			24
Gruyere and mozzarella Pommes Aligot, sautéed spinach and a red wine demi-glace			
<b>Hellman Burger</b>			12
Half pound prime beef (may substitute veggie burger) with fontina cheese, lettuce, tomato, onion and a smoked tomato aioli			
<b>Organic Thai Spiced Turkey Burger</b>			12
Pineapple basil chutney and ginger yuzu aioli, served with sweet potato fries and a truffle mayonnaise			
<b>Vegetarian Stack</b>			14
Portobello mushrooms, zucchini, spinach, asparagus, roasted peppers, goat cheese and a smooth tomato fennel fondue sauce			

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SIDES

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<b>Tomato Basil Soup</b>	Cup 4	Bowl 6	<b>Crispy Shoestring or Sweet Potato Fries</b>	6
<b>French Green Beans</b>		6	<b>Blue Cheese, Cheddar Bacon or Chipotle Fries</b>	7
<b>Garlic Baby Spinach</b>		5		
<b>Sautéed Asparagus</b>		6		

*18% Gratuity for parties of six or more*