

Appetizers

Wild Mushroom Strudel

Filo filled with an assortment of sautéed woodland mushrooms over a Fotina Fonduta 13

Chilled Tomato Gazpacho

Avocado, Croutons and Chive Sour Cream 7

Grilled Spanish Octopus and Calamari

Cannellini beans, baby arugula, feta cheese, Kalamata olives and cherry tomatoes, romesco sauce 18

Brandied Lobster Bisque

Maine lobster, brandy, fennel and cream 14

Blue Point Oysters Rockefeller

Baked with spinach, parmesan and sambuca 16

French Onion Soup

Baked with herb crostini and Gruyere cheese 11

Heirloom Tomato and Buratta

Tuscan olive oil, basil, aged balsamic and focaccia crisps 15

Chilled Shrimp and Jumbo Lump Crab

Key lime cocktail and mustard sauces 19

Salads

Caesar Salad

Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing 12

Chardonnay East Coast Cobb Salad

Grilled shrimp, egg, avocado, tomato, bacon and crumbled blue cheese 15

Grilled Loch Duart Salmon

Lentils, shaved brussel sprouts, roasted beets and lemon chive vinaigrette 18

Café Salad

Baby field greens, asparagus, strawberries, gorgonzola, spiced pecans and balsamic vinaigrette 13

Chardonnay Chicken Salad

Fresh all natural chicken breast tossed with apples, celery and mayonnaise, served on a seasonal fruit wedge with seasonal coleslaw and roasted walnuts 13

Also available on a croissant with lettuce and tomato, add \$1

Add Grilled Chicken \$4, Grilled Shrimp \$5 or Loch Duart Salmon \$6 to any salad

Sandwiches

Grilled Wagyu Beef Burger

Topped with apple smoked bacon, Vermont cheese and red onion relish on a toasted brioche bun with french fries 14

Turkey Avocado BLT

On fresh baked ciabatta fresh fruit and seasonal slaw 13

Entrées

Macadamia Crusted Yellowtail Snapper

Tropical fruit salsa, basmati coconut rice and an orange beurre blanc 19

Chili Pineapple Glazed Organic Salmon

Pan seared Loch Duart salmon over sautéed oriental vegetables, chitarra egg noodles in a pineapple chili ponzu 18

Pesto Seared Shrimp

Basil- pine nut pesto, zucchini noodles and fire roasted peppers 17

Chicken Milanese

Lightly breaded and sautéed, topped with arugula, chick peas and tomatoes, tossed with our balsamic dressing 15

Rigatoni Mezze and Grilled Chicken ala Vodka

Frank's vodka sauce-prosciutto, Roma tomatoes, vodka, basil, cream and Reggiano Parmesan 15

Sautéed Veal Liver

Caramelized onions, apple smoked bacon and mashed potatoes with a Madeira pan sauce 16

Slow Roasted Meatloaf

Mashed potato, vegetable medley and marsala demi glace 15

Jumbo Lump Crab Cake

Basmati rice, mango and hearts of palm slaw 18

Portobello, Farro and Goat Cheese Stack

Grilled zucchini, tomatoes, grilled red onions, eggplant and bell peppers on a roasted Portobello mushroom, aged balsamic glaze and tomato basil coulis 15

Grilled Argentinean Skirt Steak

Mashed potatoes, tomato red onion salsa and chimichurri 22

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions