

## Appetizers

### Wild Mushroom Strudel

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

### French Onion Soup

Baked herb crostini, Gruyere cheese 10

### Heirloom Tomato and Buratta

Arugula, prosciutto, crostinis and aged balsamic 16

### Chilled Shrimp and Jumbo Lump Crab

Key lime cocktail and mustard sauces 20

### Brandied Lobster Bisque

Maine lobster, brandy, fennel, cream 13

### Blue Point Oysters Rockefeller

Baked with spinach, parmesan and sambuca 16

### Grilled Spanish Octopus and Calamari

Cannellini beans, arugula, cherry tomatoes, pickled red onion and black olive aioli 18

### Chilled Tomato Gazpacho

Avocado, Croutons and Chive Sour Cream 8

## Salads

### Café Salad

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

### Grilled Loch Duart Salmon

Lentils, shaved brussel sprouts, roasted beets and lemon chive vinaigrette 20

### Caesar Salad

Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing 13

### Chardonnay East Coast Cobb Salad

Grilled shrimp, egg, avocado, tomato, bacon and crumbled blue cheese 16

### Chardonnay Chicken Salad

Fresh all natural chicken breast tossed with apples, celery and mayonnaise, served with seasonal fruit, coleslaw and roasted walnuts 14

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

**Add Grilled Chicken \$4, Grilled Shrimp \$5 or Loch Duart Salmon \$8 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 15

### 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 21

### Chili Pineapple Glazed Organic Salmon

Pan seared Loch Duart salmon over sautéed oriental vegetables, chitarra egg noodles in a pineapple chili ponzu 20

### Pesto Seared Shrimp

Basil- pine nut pesto, zucchini noodles and fire roasted peppers 18

### Chicken Milanese

Lightly breaded and sautéed, topped with arugula, chick peas and tomatoes, tossed with our balsamic dressing 17

### Rigatoni Mezze and Grilled Chicken ala Vodka

Frank's vodka sauce-prosciutto, Roma tomatoes, vodka, basil, cream and Reggiano Parmesan 16

### Sautéed Veal Liver

Caramelized onions, apple smoked bacon and mashed potatoes with a Madeira pan sauce 18

### Slow Roasted Meatloaf

Mashed potato, vegetable medley and marsala demi glace 16

### Jumbo Lump Crab Cake

Basmati rice, mango and hearts of palm slaw 19

### 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 16

### 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