

Wines By The Glass

Champagne

Saint-Hilaire Brut
8.5

White

Glass Mtn. Chardonnay, Napa Valley
8

Sonoma Cutrer Chardonnay
Russian River Ranches
13

Fetzer Sauvignon Blanc, CA
7.5

Bella Sera Pinot Grigio, Italy
8

Red

Echelon, Pinot Noir, CA
8.5

Boisset "Bourgogne", Pinot Noir, France
11

Ruffino Chianti, Italy
7.5

Callaway Merlot, CA
7.5

Glass Mtn. Cabernet Sauvignon
Napa Valley
8

Rosemount Shiraz, Australia
8.5

Alta Vista "Premium"
Malbec, Argentina
10

Robert Mondavi Cabernet, Napa Valley
16

Appetizers

Classic Chilled Gazpacho

Crème Fraiche & Lime Avocado Crostini
8

Tuna Tartare

Julienne Cucumber Salad, Sesame Wonton
15

Fresh Bufala Mozzarella

Red & Yellow Beefsteak Tomato Tower, Garden Basil Oil, Balsamic Reduction

Maryland Lump Crab Cake

Mache & Radish Salad, Caper Scallion Remoulade
14

Baby Spinach Salad

Roasted Pears, Orange Segments, Toasted Almonds & Feta Cheese, Citrus Vinaigrette
11

Classic Caesar Salad

Polenta Croutons, Shaved Reggiano Parmesan
10

Baby Arugula Salad

Ricotta Salata, Belgian Endive, Sun-Dried Tomato Balsamic Vinaigrette
11

English Pea, Mascarpone & Asiago Cheese Ravioli

Sautéed Exotic Mushrooms, Leeks & Grape Tomato, Chardonnay Butter
12

Sushi Pizza

Spicy Ahi Tuna Over Crunchy Rice Cake
11

Steamed Little Neck Clams

One Dozen Simmered in Light Tomato Broth
13

Fried Calamari

Served with Lime Mousseline & Spicy Marinara
11

Entrées

Bucatini Pasta Pomodoro

Sautéed Prosciutto Crisps & Onion, Fresh Plum Tomato & Basil
20

Chicken Scarpariello

Chicken Breast, Fennel Sausage, Hot Cherry Peppers & Diced Potatoes, Marsala Wine
21

Herb Roasted Chicken

Sautéed Spinach & Wild Mushrooms, Creamy Whipped Potato, Fresh Thyme Infused Jus
24

Crispy Long Island Duck Breast

Almond Spaetzle, Caramelized Belgian Endive, Orange Marmalade

Sesame Seared Ahi Tuna

Sake Glazed Snow Peas, Sushi Rice Cake, Wasabi Cream & Soy Ginger
35

Pan Seared Scottish Salmon

Fresh Thyme Citrus Risotto, Sicilian Sun-dried Tomato Puree
27

Bronzino Mediterranean Sea Bass

Fresh Baby Artichoke Hearts, Asparagus & Carrots, Light Pignoli Nut Pesto
28

Vine Shellfish Bouillabaisse

Jumbo Shrimp, Maryland Crab Meat, Little Neck Clams & PEI Mussels, Light Tomato Broth, Linguine, Roasted Pepper Garlic Baguette
29

Grilled Filet Mignon

Sautéed String Beans & Whipped Potato
36

Appetizer

Lobster Ravioli

Champagne Emulsion & Wasabi Essence
13

Entrées

Arctic Char

Seared over Mixed Vegetable & Sweet Corn Salsa, Roasted Red Pepper Vinaigrette
28

Pork Tenderloin

Over Swiss Chard & Vanilla Bean Sweet Potato Puree, Pineapple Demi-glace
27

Dessert

Blueberry Streusel Tart

Served Warm w/ Black Raspberry Gelato
8.5

Sides - 7.

Sautéed Spinach Aioli

Roasted Asparagus

Sautéed String Beans

Creamy Whipped Potato

Hot Cherry Peppers

Citrus Risotto

SPECIALS