

APPETIZERS & SOUPS

*SESAME CRUSTED

SEARED RARE AHI TUNA

Asian seaweed salad, tempura sweet potatoes, Szechuan sauce and wasabi drizzle 16.95

CHARRED SPICY BUFFALO WINGS GF

celery sticks and bleu cheese dipping sauce 10.95

MEDITERRANEAN PLATE

fresh hummus platter with grilled pita, cucumber, carrot and celery for dipping 7.95

HOMEMADE POTATO AND

CHEESE PIEROGIES

caramelized onions and sour cream 9.95

KUNG PAO CHICKEN POTSTICKERS

wok vegetables, sticky grains and wasabi-yuzu dipping sauce 9.95

COLD SMOKED PASTRAMI

CRUSTED SALMON

arugula, chopped red onion, capers, egg, olive oil and fresh lemon 13.95

BEEF CARPACCIO GF

shaved raw tenderloin, arugula, capers, red onion, olive oil and shaved Italian romano 13.95

BEEF BROCHETTE

with gorgonzola fondue and Yukon mashed 14.95

MEDIUM HOT BANANA PEPPERS

stuffed with veal sausage and ricotta cheese in a pool of marinara sauce topped with mozzarella 11.95

GRILLED HOUSEMADE MARYLAND

CRAB CAKE

tomato corn salsa and remoulade drizzle 13.95

FRIED GREEN TOMATO "BLT"

fried green tomatoes, pancetta, red and yellow tomatoes, arugula, basil and red pepper aioli 10.95

KEVIN'S NEW ORLEANS BBQ SHRIMP

over cheddar, jalapeno grits 13.95

JUMBO SHRIMP GF

cocktail sauce 15.95

HOUSEMADE MOZZARELLA STICKS

marinara sauce 9.95

FRIED GREEN TOMATOES

arugula, shaved romano, chipotle ranch drizzle 7.95

CALAMARI NAPOLITANA

flour-dusted, sautéed with lemon, garlic, sweet peppers, scallion, crushed red pepper and sherry 12.95

PULLED PORK ENCHILADA

enchilada and tomatillo sauce topped with fresh salsa and lime cream drizzle 12.95

THAI LETTUCE WRAPS

satay chicken strips, peanuts, cucumber, carrots, bean sprouts, noodles, lettuce leaves, served with delicious dipping sauces 12.95

*FUNKY TUNA TARTARE

sushi tuna tower layered with avocado, red onion, mango and cucumber, finished with seaweed salad, toasted sesame seeds, citrus drizzle, wasabi cream and garnished with wonton chips 16.95

SOUP DU JOUR cup 4.00 bowl 6.00

NEW ENGLAND CHOWDER

cup 4.50 bowl 6.50

SALADS

Add to any salad: chicken or 8oz. Angus burger 5.50

*steak or salmon 8.95 tuna 9.95 *seared shrimp - 3.00 each

SUPERFOOD SALAD

kale, brussel sprouts, broccoli slaw, fresh veggies, pistachios, avocado, edamame, goat cheese, fresh berries with Asian sesame ginger dressing 8.95

CAESAR SALAD

romaine lettuce, garlic herb croutons, tossed with traditional dressing 8.95

COBB CHOP SALAD

crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese, egg, olives, hand-tossed with chipotle ranch 8.95

BABY ARUGULA GF

kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil 8.95

BERRY & WATERMELON

mixed greens, fresh berries, watermelon, red onion, bleu cheese, caramelized pecans, fresh mint and raspberry red wine vinaigrette 8.95

WEDGE OF LETTUCE

bacon bits, chopped tomatoes, egg, Danish bleu cheese, sesame French dressing 8.95

MESCLUN SALAD

mixed greens, fresh veggies, artichokes, sundried tomatoes and fresh mozzarella cheese 8.95

GRILLED EGGPLANT GF

artichokes and asparagus with baby greens, hearts of palm and fresh vegetables 9.95

half salads available 5.95 à la carte side salad 2.95 bleu or feta cheese add .95
gluten free dressing available

FROM THE WATERS OF THE WORLD

6 oz SUPERCHARGED SALMON

with sautéed veggie blend, roasted beets, avocado, edamame, sticky grains, tahini dressing and tzatziki drizzle 20.95

CHEF'S CATCH OF THE DAY

market price

GRILLED SEA BASS

Yukon gold smashed potatoes, chive velouté and grilled asparagus garnish 33.95

BREADED LAKE PERCH

side of fries, rice pilaf or house vegetable 16.95

FLOUR-DUSTED SAUTÉED FLOUNDER

with lemon caper sauce, rice pilaf and fresh vegetables 19.95

6 oz SUSHI GRADE SEARED TUNA

with wok vegetables, edamame, avocado, sticky grains, poke and yum yum sauce drizzle 20.95

SWEET LOBSTER TAIL GF

asparagus garnish and home fries market price

PANKO BREADED COD

fries and slaw 16.95

PASTA AND GRAINS

PANKO-CRUSTED LONG BONE VEAL CHOP PARMESAN

pounded, finished with prosciutto, Italian cheese and pasta marinara 27.95

STROZZAPRETI PASTA

shrimp, grilled salmon, straw and beech mushrooms in a Cajun cream sauce 22.95

BLACK PEPPER RAVIOLI

stuffed with cremini mushrooms and fontina cheese, topped with spinach, tomatoes, garlic, olive oil and basil 17.95

SUMMER CARBONARA

whole wheat pasta with bacon, asparagus, tomato, peas, garlic, olive oil, splash of cream and romano cheese 13.95
add chicken or shrimp 17.95

FRESH STIR FRY VEGETABLES

szechuan sauce over sticky grains 13.95
add chicken or petite shrimp 17.95
add salmon or steak 20.95
add tofu 15.95

SAUTÉED CHICKEN LIVERS

with mushrooms and onions over Yukon gold mashed and fresh vegetables 13.95

CAVATAPPI PASTA

tossed with fresh vegetables, tomatoes, spinach, kalamata olives, garlic, lemon basil, spice and feta 13.95
add chicken or petite shrimp 17.95
add salmon or steak 20.95

PANKO-CRUSTED CHICKEN PARMESAN

topped with sautéed spinach, fresh tomatoes, provolone and pasta marinara 19.95

ITALIAN FEAST

mussels, shrimp, calamari, fresh fish and artichokes, tossed in marinara sauce over linguine 22.95

ROMANO LEMON PEPPER PANKO-CRUSTED CHICKEN BREAST

sautéed spinach, tomato, capers, artichokes, basil, over angel hair with lemon wine sauce 19.95

GRILLED AND OVEN-ROASTED ENTRÉES

*8OZ ANGUS SIRLOIN GF

sautéed mushrooms, onions and brandy peppercorn demi with home fries 23.95

*GRILLED 12OZ. PORK CHOP

fig jam, caramelized onion, jalapeno cheddar grits and vegetable garnish 21.95

GRILLED FREE RANGE

CHICKEN BREAST

sautéed seasonal vegetables, sticky grains, teriyaki and coconut water drizzle 16.95

*FILET MIGNON

vegetable potato medley
6oz. 28.95 9oz. 36.95

*PRIME BOSTON STRIP

vegetable potato medley 14oz. 36.95

*12OZ. ANGUS CHOPPED SIRLOIN

topped with sautéed mushrooms, onions & peppers, served with smashed potatoes 15.95

A LA CARTE SALAD WITH ENTRÉE

1.95

Also available with Sautéed Mushrooms, Onions, Lobster Tails or Au Poivre Sauce, at an additional charge
GF - Gluten Free

LIGHTER FARE

GRILLED SALMON BLT

pancetta, lettuce, tomato, avocado and Sriracha aioli on grilled whole grain bread served with fries 15.95

GRILLED CHICKEN SANDWICH

wild mushrooms, roasted sweet peppers, provolone cheese, basil aioli and fries 11.95

*HALF POUND ANGUS BURGER

your choice of cheese and fries 11.95

extras .35 each

CALIFORNIA TURKEY CLUB WRAP

lean turkey, bacon, tomato, red onion, cucumber, avocado with fruit 11.95

PASTRAMI CRUSTED SMOKED SALMON

on rye with cream cheese, red onion, cucumber, tomato, greens, fresh pepper rings with fruit 13.95

VEGGIE WRAP

asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella, spinach, carrot, roasted red pepper aioli and fruit 10.95

CLASSIC REUBEN

lean corned beef, Swiss, sauerkraut and fries 12.95

FRESH FISH DU JOUR SANDWICH

grilled or corn-dusted, with fries and coleslaw 13.95

GOURMET PIZZA DU JOUR

12.95

A LA CARTE

HOME FRIES

3.50

PASTA ALFREDO OR PASTA MARINARA

3.50

YUKON GOLD SMASHED POTATOES

3.50

GRILLED ASPARAGUS

5.95

CAJUN OR PEPPER & ONION HOME FRIES

3.95

SAUTÉED SPINACH IN LEMON, GARLIC AND OLIVE OIL

5.95

Substitutions will be charged à la carte

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness

*These items may contain raw or undercooked ingredients

Prices subject to change without notice.

GF - Gluten Free