

Appetizers

- Brandied Lobster Bisque with Maine Lobster Meat...\$10
- Oysters Rockefeller, Blue Point oysters baked with spinach, parmesan and sambuca...\$14
- French Onion Soup baked with an Herb Crostini and Gruyere Cheese...\$8
- Wild Mushroom Strudel of Crisp Filo filled with an assortment of Sautéed Woodland Mushrooms and Fontina Fondue...\$13
- Sauteed Foie Gras, Apple Tarte Tatin with walnut carrot bread, duck confit, berry compote and port wine glaze...\$22
- Jumbo Lump Crab Cake Sweet corn and watermelon salsa, whole grain mustard sauce...\$16
- Rigatoni Bolognese with fresh buffalo mozzarella...\$12
- Chilled Shrimp and Jump Lump Crab, Cocktail and whole grain mustard sauces...\$18
- *Peruvian* Scallop and Shrimp Ceviche with lime juice, tomatoes, sweet potatoes, bell peppers and sweet onions...\$13
- Pan Seared Pancetta Wrapped Diver Scallop, Truffle scented polenta, lemon brown butter and balsamic glaze...\$14

Salads

- Caesar Salad, crisp romaine, homemade croutons and Caesar dressing with Parmesan cheese...\$9
- Fresh Buffalo Mozzarella Cheese with Beef steak tomatoes, fresh basil, Tuscan olive oil and aged balsamic...\$14
- Oven Roasted Beet Salad over Red & golden beats, baby greens, and Arugula with Spiced Pecans in a Sherry Pomegranate Vinaigrette...\$13
- Poached Pears and Almond Crusted Goat Cheese Organic Baby Greens and Champagne vinaigrette...\$11

Entrees

Herb and Dijon Crusted Rack of Lamb with goat cheese mashed potatoes and lamb jus...\$42

- Pan Seared Veal Scaloppine with Cremini mushrooms, ricotta gnocchi, oven dried tomatoes, and Amarone...\$34
- Grilled Filet Mignon with Rosemary Potato Gratin, Shallot Confit and a Cabernet Reduction...\$41
- Roasted Duck Ala Orange, wild rice pilaf and Grand Marnier Sauce...\$35
- Sauteed Colossal Prawn "Scampi," Roasted garlic, cherry tomatoes, spinach, Tuscan olive oil & toasted pine nuts, fresh linguine...\$36
- Macadamia Crusted Yellowtail Snapper, Coconut basmati rice, tropical fruit salsa, and Orange Beurre Blanc...\$36
- Grilled Irish "Sea Whistle" Salmon, with french lentils, wilted spinach, truffle frisee salad...\$34
- Tandori Spiced Roasted Boneless Free Range Chicken, Dried Apricot Couscous Salad and Vanilla Curry Yogurt...\$26
- Hand Cut Fettuccine with Maine Lobster and Diver Scallops in a truffle Reggiano Parmesan cream...\$41
- Pan Roasted Veal Chop with parmesan risotto, Brandy morel sauce...\$45
- Argentinian Skirt Steak, marinated and grilled, mashed potatoes, tomato salad and chimichurri sauce...\$30
- Bouillabaisse, Fresh fish & shellfish simmered with tomatoes, vegetables, saffron and white wine, garlic toast...\$31
- Burgundy Braised Beef Short Ribs, Roasted root vegetables and horseradish mashed potatoes and red wine...\$34

Appetizers

Brandied Lobster Bisque with Maine Lobster Meat...\$8.00

French Onion Soup baked with Gruyere cheese...\$6.00

Wild Mushroom Strudel, filo filled with sauteed wild mushrooms and truffle scented Fontina fonduta...\$9.00

Two Tomato Gazpacho, chilled and served with sour cream and croutons...\$6.00

Chilled Cape Canaveral Shrimp and Jumbo Lump Crab, cocktail and whole grain mustard sauces...\$15.00

"Peruvian" Scallop and Shrimp Ceviche, Lime juice, tomatoes, sweet potatoes, bell peppers and sweet onion...\$9.00

Oysters Rockefeller, Blue Point oysters baked with spinach, parmesan and sambuca...\$12.00

Salads

Caesar Salad, Crisp romaine, parmesan cheese, and homemade croutons in our Caesar dressing...\$10.95

Caesar Salad with Bell & Evans Grilled Chicken...\$13.95

Caesar Salad with Grilled Shrimp...\$15.95

Chardonnay Chicken Salad, Fresh natural Bell & Evans chicken breast tossed with apples and walnuts served with fresh fruit and vegetable slaw, also available on a croissant...\$11.95

Beef Tenderloin "BLT" Salad, Grilled filet mignon, iceberg wedge, crumbled bacon, red onion, vine ripened tomato and blue cheese dressing...\$17.95

Cafe Salad, Mixed baby greens, strawberries, asparagus, gorgonzola and spiced pecans in a balsamic vinaigrette...\$11.95

Cafe Salad with Bell & Evans grilled chicken breast...\$14.95

Soy and Ginger Glazed Organic Irish Salmon, Citrus ponzu over baby artisan lettuce, snap peas, napa cabbage, crispy wontons and a carrot-ginger dressing...\$16.95

Chardonnay Cobb Salad, Grilled shrimp, egg, avocado, bacon and crumbled blue cheese...\$13.95

Sandwiches

Smoked Turkey and Gruyere Cheese, On warm pretzel bread with honey mustard, artisan greens and vine ripe tomatoes...\$12.95

French BLT, Apple smoked bacon, vine ripe tomatoes and artisan lettuce on toasted French bread...\$9.95

Whole Wherat Mediterranean Wrap, Grilled vegetables, feta cheese, cherry tomatoes, roasted red peppers and eggplant hummus. Add Grilled Chicken...\$2...\$10.95

Grilled Free Range Chicken Breast, On Ciabatta bread with avocado, artisan lettuce, roasted peppers and cilantro aioli...\$12.95

Entrees

Rigatoni Mezze with Grilled Chicken, With broccolini, roasted red peppers, pine nuts and a parmesan basil broth...\$13.95

Pan Fried Veal Cutlet Milanese topped with an Arugula, Beefsteak Tomato and Mozzarella Salad ...\$14.95

Sauteed Veal Liver in a Madeira Pan Sauce with Onions, Apple Smoked Bacon and Mashed Potatoes....\$15.95

Grilled Organic Irish Salmon with Frisee greens and warm French lentil salad with truffle vinaigrette...\$16.95