

Eggplant Napoleon

Garden eggplant & tomatoes layered with fresh mozzarella & basil. Served with fresh pasta tossed with our tomato pomodoro sauce.

Chicken Scaloppine Twist

Chef Richard's Classic, thinly pounded chicken filets marinated & pan seared golden brown, topped with Brie scaloppine & pancetta sauce.

Chicken Romano

Hand breaded chicken breast in a panko & Romano cheese crust, then topped with fresh pomodoro sauce & mozzarella cheese.

Chicken Aglio

Pan seared chicken tenderloins tossed with artichokes, olives & fresh tomatoes. Served over pasta tossed in a rich garlic wine cream sauce.

Bacon Wrapped Pork Tenderloin

Pork Filet mignon wrapped in apple wood bacon & finished with a Chipotle Plumb BBQ Sauce & pickled onions. Anything wrapped in bacon got to be good.

Pasta Pomodoro

Fresh pasta tossed with peeled diced tomatoes from Italy, fresh basil puree & then finished with fresh slices of mozzarella. The simplicity is the attraction of this dish.

Grilled Honey Ginger Salmon

Fresh Atlantic Salmon slow grilled & glazed with a honey & crystal ginger sauce then topped with a citrus cucumber salsa

Cajun Shrimp Pasta

Bayou sea water poached swimming in a Asiago cajun cream sauce over fresh cooked pasta. The heat is tame enough to enjoy without blistering your mouth. But I can turn up the heat at your request.

Creole Jambalaya

Smoked sausage and chicken, Jambalaya with peppers, onions & okra, served with aromatic Louisiana white rice. Chef will add the heat to your liking.

Osso Bucco

Braised Pork shank slow cooked in a Mirpoix of root vegetables & served with a demi glace reduction sauce.

Madd Chef's Bouillabaisse

A fresh verity of scallops, zebra mussels, shrimp, brown clams, & fresh tilapia simmered in a aromatic blend of wine, fresh vegetables, olive oil & served with thick cut french bread.

Long Bone!

13 plus ounce long bone veal chop Milanese, coated in a Asiago & panko crumb crust, finished with a red wine & shitake mushroom demi glace sauce.

Ponzu Ginger Chicken

Young tender chicken breast encrusted with crystal ginger & served over aromatic Jasmine rice and fresh vegetable. Finished with a Japanese Ponzu broth. Such a clean refreshing blend of flavors for cool summers night.

All American Steak and Fries

Aged New York Strip steak-hand cut daily by the chef & wrapped in bacon. Seasoned with our fifteen spice blend & black sea salt. Finished with a reduction steak sauce and topped with pomme frites & horseradish bistro sauce.

King Kobe Burger

Probably the best & most expensive burger in Brunswick. But don't count this one out just yet, this is better than most steak. Well maybe the steaks they serve at the Grille restaurant down the street. We char grill it to a medium doneness then filled with gorgonzola, Pancetta & mozzarella. Topped with a fried over easy egg & onion confit (sweet onions caramelized in 50 year old balsamic vinegar) then finished with mixed greens tossed in mustard & horseradish vinaigrette. Then I finished it off with a shot of our house prepared steak sauce. But it doesn't end there, we serve this burger perfection on a buttery home-made hearth roll with fresh hand cut fries & home made roasted garlic ketchup.