



BUTTERNUT SQUASH SOUP 12
SOUP OF THE DAY P/A

SOUPS & STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD <i>Candied Walnuts, Cranberries, Cider Vinaigrette</i>	16	CRISPY JUMBO-LUMP CRAB CAKE <i>Apple & Jicama Slaw, Chipotle Aioli</i>	24
ORGANIC GREENS SALAD <i>Grape Tomatoes, Champagne-Walnut Vinaigrette</i>	11	BLACKENED SALMON TACOS <i>Pickled Red Cabbage, Avocado, Cilantro, Sriracha Aioli</i>	18
SEARED RARE TUNA <i>Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber Plum Sweet Soy Emulsion</i>	18	WARM BAKED BRIE WITH APPLES <i>Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis</i>	15
HEIRLOOM BEET SALAD <i>Pistachio-Crusted Goat Cheese, Baby Arugula, Orange Supreme Sherry Vinaigrette</i>	16	PRINCE EDWARD ISLAND MUSSELS <i>White Wine Fresh Herb Broth</i>	16
POINT JUDITH CRISPY CALAMARI <i>Baby Arugula, Red Onion, Peach Chili Vinaigrette</i>	18	BARBEQUED DUCK TACOS <i>Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette</i>	15
		WARM BRUSSELS SPROUT & KALE CAESAR <i>Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing</i>	16

LUNCH FARE

MEDITERRANEAN CHOPPED SALAD 16 <i>French Feta, Kalamata Olives, Capers, Tomato, Chick Peas Roasted Sweet Peppers, Romaine Hearts, White Balsamic Vinaigrette</i> *Add Grilled Chicken +10 / Grilled Shrimp +12 / Filet Mignon +18
CHOPPED GRILLED CHICKEN COBB SALAD 24 <i>Applewood-Smoked Bacon, Avocado, Tomato Hard-Boiled Egg, Cucumber Champagne-Walnut Vinaigrette</i>
SEARED SESAME-CRUSTED TUNA BOWL 29 <i>Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango Avocado, Cucumber, Radish Shiitake Mushroom Soy Ginger Vinaigrette</i>
MISO-GLAZED MARINATED SALMON BOWL 28 <i>Steamed Farro with Edamame, Red Cabbage Ginger Slaw Organic Greens, Miso Vinaigrette</i>
SESAME-CRUSTED FALAFEL BOWL 23 <i>Organic Greens, Cucumber, Parsley, Red Onion Tomato, Served with Tahini Dressing</i>
ASIAN CHICKEN BOWL 24 <i>Five-Spice Marinated Chicken Breast, Sesame Seeds Baby Bok Choy, Carrots, Cucumber, Tomatoes Shiitake Mushrooms, Cilantro Leaves, Light Soy Vinaigrette</i>
OMELETTE OF THE DAY 19 <i>Roasted Fingerling Potatoes Organic Greens, White Balsamic Vinaigrette</i>
MARINATED CHICKEN KABOB 29 <i>Garlic Marinated Chicken Breast, Saffron Basmati Rice Fattoush Salad, Cucumber Yogurt Sauce</i>
GRILLED SKIRT STEAK 42 <i>Warm Fingerling Potato & Spinach Salad with Crispy Shallots Chimichurri</i>

PASTA

SEASONAL RAVIOLI 27 <i>Ask About Our Daily House-Made Ravioli Selection</i>
BRAISED SHORT RIB PAPPARDELLE 34 <i>Fresh Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>
FRESH RICOTTA CAVATELLI 27 <i>Oven-Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i> *Add Grilled Jumbo Shrimp +12
JUMBO SHRIMP & LITTLE NECK CLAM LINGUINI 36 <i>Baby Arugula, Bok Choy, Asparagus, Parmesan Crème</i>
FETTUCCHINE WITH MEATBALLS 29 <i>House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce</i>

SANDWICHES & BURGERS

CHICKEN MILANESE SANDWICH 22 <i>Arugula, Avocado, Roma Tomatoes, Basil Aioli Challah Roll – English Fries</i> *Add Applewood Smoked Bacon +4
THYME BLT 19 <i>Applewood Smoked Bacon, Challah Roll – English Fries</i> *Add Avocado +4
AVOCADO TOAST 18 <i>Multi-Grain Bread, Haas Avocado, Crumbled Goat Cheese Sunny-Side-Up Egg - Organic Greens, White Balsamic Vinaigrette</i> *Add Smoked Salmon +6
Choice of: GRILLED SIRLOIN BURGER -or- GRILLED TURKEY BURGER -or- SESAME-CRUSTED FALAFEL BURGER 23 <i>Served on a Challah Roll with Sweet Potato Fries Choice of Melted Cheddar, American, Swiss or Stilton Cheese</i> *Add Caramelized Onions & Wild Mushrooms +3 *Add Applewood Smoked Bacon +4
JUMBO-LUMP CRAB CAKE BURGER 24 <i>Bib Lettuce, Beefsteak Tomato, Avocado, Chipotle Aioli Challah Roll – English Fries</i>

ENTREES

GRILLED FILET OF SALMON 34 <i>Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle</i>
SEAFOOD "PAELLA" 39 <i>Jumbo Shrimp, Mussels, Clams, Scallops Saffron Risotto, Lobster Tarragon Broth</i>
GRILLED AUSTRALIAN LAMB CHOPS 52 <i>Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper Pomegranate Reduction</i>
PAN-ROASTED ICELANDIC COD 38 <i>Crispy Pommes Anna Broccolini, Brussels Sprout Baby Carrot, Red Pepper Coulis</i>
PAN-ROASTED FREE-RANGE CHICKEN 32 <i>Sweet Corn Pudding, Grilled Asparagus Shiitake Mushrooms, Pinot Noir Reduction</i>
PAN-SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP 41 <i>Spring Pea Purée, Wild Mushrooms Baby Carrots, Roasted Brussels Sprout, Saba Drizzle</i>
SESAME-CRUSTED AHI TUNA 41 <i>Japanese Okinawa Purple Mash, Baby Bok Choy Baby Carrots, Coconut Soy Buerre Blanc</i>
FILET MIGNON OF BEEF 49 <i>Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique</i>

SIDES

<i>Crispy Onions 12</i>	<i>Japanese Okinawa Purple Mash 12</i>	<i>Pommes Frites 11</i>	<i>Shaved Brussels Sprout 12</i>
<i>English Fries 9</i>	<i>Sautéed Spinach 10</i>	<i>Grilled Asparagus 10</i>	<i>Sweet Potato Fries 9</i>

Menu & pricing subject to change, based on availability - 20% gratuity added to parties of 6 guests or more