



**ROASTED CORN BISQUE 14**  
**SOUP OF THE DAY P/A**

## SOUPS & STARTERS

- FUJI APPLE, STILTON & ENDIVE SALAD** 16  
*Candied Walnuts, Cranberries, Cider Vinaigrette*
- ORGANIC SEASONAL GREENS** 13  
*Grape Tomatoes, Champagne-Walnut Vinaigrette*
- SEARED RARE TUNA** 19  
*Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber Plum Sweet Soy Emulsion*
- HEIRLOOM BEET SALAD** 17  
*Pistachio-Crusted Goat Cheese, Baby Arugula, Orange Supreme Sherry Vinaigrette*
- POINT JUDITH CRISPY CALAMARI** 20  
*Baby Arugula, Red Onion, Peach Chili Vinaigrette*

- CRISPY JUMBO-LUMP CRAB CAKE** 26  
*Apple & Jicama Slaw, Chipotle Aioli*
- BLACKENED SALMON TACOS** 18  
*Pickled Red Cabbage, Avocado, Cilantro, Sriracha Aioli*
- WARM BAKED BRIE WITH APPLES** 17  
*Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis*
- PRINCE EDWARD ISLAND MUSSELS** 18  
*White Wine Fresh Herb Broth*
- BARBEQUED DUCK TACOS** 16  
*Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette*
- WARM BRUSSELS SPROUT & KALE CAESAR** 17  
*Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing*

## LUNCH FARE

- MEDITERRANEAN CHOPPED SALAD** 19  
*French Feta, Kalamata Olives, Capers, Tomato, Chick Peas Roasted Sweet Peppers, Romaine Hearts, White Balsamic Vinaigrette*  
\*Add Grilled Chicken +10 / Grilled Shrimp +12 / Filet Mignon +18
- CHOPPED GRILLED CHICKEN COBB SALAD** 26  
*Applewood-Smoked Bacon, Avocado, Tomato Hard-Boiled Egg, Cucumber Champagne-Walnut Vinaigrette*
- SEARED SESAME-CRUSTED TUNA BOWL** 32  
*Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango Avocado, Cucumber, Radish Shiitake Mushroom Soy Ginger Vinaigrette*
- MISO-GLAZED MARINATED SALMON BOWL** 31  
*Steamed Farro with Edamame, Red Cabbage Ginger Slaw Organic Greens, Miso Vinaigrette*
- HOUSEMADE FALAFEL BOWL** 27  
*Organic Greens, Cucumber, Parsley, Red Onion Tomato, Served with Tahini Dressing*
- ASIAN CHICKEN BOWL** 26  
*Five-Spice Marinated Chicken Breast, Sesame Seeds Baby Bok Choy, Carrots, Cucumber, Tomatoes Shiitake Mushrooms, Cilantro Leaves, Light Soy Vinaigrette*
- OMELETTE OF THE DAY** 19  
*Roasted Fingerling Potatoes Organic Greens, White Balsamic Vinaigrette*
- MARINATED CHICKEN KABOB** 32  
*Garlic Marinated Chicken Breast, Saffron Basmati Rice Fattoush Salad, Cucumber Yogurt Sauce*
- AVOCADO TOAST** 22  
*Multi-Grain Bread, Haas Avocado, Crumbled Goat Cheese Sunny-Side-Up Egg - Organic Greens, White Balsamic Vinaigrette*  
\*Add Smoked Salmon +6

## PASTA

- SEASONAL RAVIOLI** 29  
*Ask About Our Daily House-Made Ravioli Selection*
- BRAISED SHORT RIB PAPPARDELLE** 38  
*Fresh Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese*
- FRESH RICOTTA CAVATELLI** 29  
*Oven-Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto*  
\*Add Grilled Jumbo Shrimp +9
- JUMBO SHRIMP & LITTLE NECK CLAM LINGUINI** 37  
*Baby Arugula, Bok Choy, Asparagus, Parmesan Crème*
- FETTUCCINE WITH MEATBALLS** 32  
*House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce*

## SANDWICHES & BURGERS

On Challah Roll; Choice of Sweet Potato Fries or English Fries

- CHICKEN MILANESE SANDWICH** 23  
*Arugula, Avocado, Roma Tomatoes, Basil Aioli*
- THYME BLT** 19  
*Applewood Smoked Bacon, Bib Lettuce, Beefsteak Tomato*
- HOUSEMADE FALAFEL SANDWICH** 26  
*Bib Lettuce, Beefsteak Tomato, Red Onion, Tahini*
- JUMBO-LUMP CRAB CAKE BURGER** 28  
*Bib Lettuce, Beefsteak Tomato, Avocado, Chipotle Aioli*
- GRILLED SIRLOIN BURGER -OR- TURKEY BURGER** 26  
*Choice of Melted Cheddar, American, Swiss or Stilton Cheese*  
\*Add Caramelized Onions & Wild Mushrooms +3
- Add to Any Sandwich or Burger*  
\*Add Avocado +4  
\*Add Applewood Smoked Bacon +4

## ENTREES

- GRILLED FILET OF SALMON** 38  
*Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle*
- SEAFOOD "PAELLA"** 39  
*Jumbo Shrimp, Mussels, Clams, Scallops Saffron Risotto, Lobster Tarragon Broth*
- GRILLED AUSTRALIAN LAMB CHOPS** 54  
*Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper Pomegranate Reduction*
- PAN-ROASTED ICELANDIC COD** 39  
*Crispy Pommes Anna Broccolini, Brussels Sprout Baby Carrot, Red Pepper Coulis*
- PAN-ROASTED FREE-RANGE CHICKEN** 35  
*Sweet Corn Pudding, Grilled Asparagus Shiitake Mushrooms, Pinot Noir Reduction*
- PAN-SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP** 46  
*Spring Pea Purée, Wild Mushrooms Baby Carrots, Roasted Brussels Sprout, Saba Drizzle*
- SESAME-CRUSTED AHI TUNA** 46  
*Japanese Okinawa Purple Mash, Baby Bok Choy Baby Carrots, Coconut Soy Buerre Blanc*
- FILET MIGNON OF BEEF** 52  
*Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique*
- GRILLED SKIRT STEAK** 44  
*Warm Fingerling Potato & Spinach Salad with Crispy Shallots Chimichurri*

## SIDES

- Crispy Onions 12      Japanese Okinawa Purple Mash 12      Pommes Frites 12      Shaved Brussels Sprout 14  
English Fries 10      Sautéed Spinach 11      Grilled Asparagus 12      Sweet Potato Fries 10

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