

Salads

Fresh Oven Roasted Beet Salad **\$11.95**
baby arugula, red onion, crumbled goat cheese

Chopped Mediterranean **\$ 8.95**
tomato, cucumber, chick peas, olives, radicchio, grilled red onion, mint and feta cheese

Grilled Romaine Heart with Parmigiano-Reggiano **\$ 8.95**
garlic crostini and creamy caesar dressing

Seared Yellow-Fin Tuna Nicoise **\$13.95**
string beans, potatoes, peppers, cucumber, garlic, capers, nicoise olives, hard-boiled egg and scallions

Appetizers

Crispy Eggplant Napoleon **\$ 8.95**
layers of crispy eggplant with fresh mozzarella, slow roasted tomatoes and pesto

Spicy Garlic Shrimp **\$ 9.95**
panko crusted, sun dried tomatoes, roasted garlic, cherry peppers, basil and lemon

Grilled Lobster Pizza **\$13.95**
grilled flat-bread pizza with lobster, mozzarella, sage, baby arugula and white truffle oil

Fried Calamari Chino **\$13.95**
drizzled with ginger sauce and topped with diced tomatoes and scallions

Lobster & Shrimp Quesadilla **\$14.95**
tortilla filled with lobster, shrimp, chopped tomato, scallions, béchamel and swiss

Raw Bar

Clams on the Half Shell per piece **market price**
cocktail and mignonette sauces

Oysters per piece **market price**
cocktail and mignonette sauces

Tuna Tartare **\$14.95**
yellow-fin tuna, ginger, cucumber and scallions with crisp rice paper and sesame-chili sauce

Seafood Salad **\$13.95**
shrimp, calamari, scungilli, olives, capers, celery, parsley, lemon and olive oil

Shrimp Cocktail **\$13.95**
served with cocktail sauce

Pasta

Rigatoni Amatriciana	\$14.95
plum tomato sauce with diced pancetta, onion, garlic and touch of red pepper	
Short-Rib Ravioli	\$16.95
shredded beef short-rib filled pasta in a parmesan truffle oil fresh herb broth	
Lobster Fettuccine	\$19.95
lobster, roasted cauliflower, parsley and cream	
Linguini White Clam Sauce	\$18.95
fresh clams, garlic and oil	

(all pasta dishes can be offered in half portions -- gluten free pasta also available)

Entrees

Crisp Roasted Organic Half Chicken	\$17.95
corn mash, string beans and pan juices	
Pecan Crusted Chicken	\$17.95
orzo, string beans and sun dried cherry-port wine sauce	
Grilled Skirt Steak	\$21.95
roasted potatoes, leeks and bleu cheese	
Braised Beef Short-Ribs	\$21.95
potato gnocchi and root vegetables	
Grilled NY Strip Steak	\$26.95
topped with 2 long hot peppers, garlic mashed potatoes and sautéed broccoli-rabe	
Braised Pork Shank	\$25.95
crispy skin pork shank served over truffle buttered noodles	
Miso Glazed Atlantic Salmon	\$18.95
served over a celery root parsnip puree	
Tequila-Lime Shrimp	\$22.95
avocado, corn & tomato salad, grilled asparagus, chipotle-mango sauce and corn chips	
Sautéed Tilapia	\$19.95
topped with braised fennel and stewed tomatoes over buttered orzo	

Burgers

"L" Burger **\$10.95**

8 oz. burger with braised short-ribs, apple-wood smoked bacon and american cheese

Hamburger **\$ 8.95**

8 oz. burger with french fries, lettuce, tomato and pickle

Cheese Burger **\$ 9.95**

8 oz. burger with cheese, french fries, lettuce, tomato and pickle

Sides

Sautéed Spinach **\$ 4.95**

Sautéed Broccoli Rabe **\$ 5.95**

Parmesan Truffle Fries **\$ 6.95**

Sautéed Long Hot Peppers **\$ 4.95**

All parties of eight or more will have a 20% gratuity added to the bill

Please notify your server of any allergies