



APPETIZERS

“Traditional“ Shrimp Cocktail 18

with Cocktail Sauce & Lemon

Crispy Fried Point Judith Calamari 17

Spicy Tomato Sauce or Lemon – Garlic Aioli

Chipotle Chicken Flatbread 18

Smoked Gouda, Mozzarella, Avocado,
Bacon, Homemade Ranch Dressing

Prosciutto, Fig Jam & Goat Cheese Flatbread 18

Arugula & Balsamic Reduction

SOUPS & SALADS

New England Clam Chowder 11

with Oyster Crackers

Caesar Salad 12

Homemade Sourdough Bread Croutons, Parmesan & Anchovies

Kale Salad with Yellow Pear 12

Vermont White Cheddar, Warm Bacon Bits &
Creamy Honey Dijon Dressing

Loaded Iceberg Wedge 13

with Blue Cheese or Ranch Dressing, Bacon Bits,
Baby Tomatoes, Red Onion and Blue Cheese Crumble

Vidalia Onion Soup Gratinée 10

Sourdough Crouton & Gruyere, Provolone & Parmesan

Add Grilled Chicken 6, Steak Tips 8 or Shrimp 10 To Any Salad



BURGERS & SANDWICHES

Gouda Burger 16

Thick Cut Apple Wood Smoked Bacon,
Arugula & Parmesan Cream

Crispy Chicken Sandwich 18

with Vermont Cheddar, Bacon
Lettuce & Tomato

Half Pound Black Angus Burger 18

Lettuce, Tomato & Red Onion,
Black Pepper Roast Garlic Aioli
Choice of Cheddar, American, Swiss, Bleu or Goat Cheese add \$2

Pan Roasted Flat Iron Steak Sandwich 22

Caramelized Onion, Vermont Cheddar &
Garlic Aioli

Bacon & Egg Burger 18

American Cheese, Smoked Bacon, Sunny Side up Egg,
Lettuce, Tomato, Red Onion

Giant Sliced Meatball Sandwich 17

Parmesan, Mozzarella & Arugula

The Beyond Burger 17

Black Pepper Herb Aioli, Roast Portobello &
Caramelized Onion, Fontina Cheese

New Orleans Style Muffuletta 18

Virginia Ham, Mortadella, Prosciutto, Coppa
Salami, Soppressata & Provolone,
Giardiniera Salad with Cerignola & Kalamata Olives



ENTREES

Penne A La Vodka 24

Garlic, Onion & Tomato Cream With Basil

Faroe Island Salmon 30

Ginger Vegetables & Lime Cilantro Soy Vinaigrette

Linguini with Littleneck Clams 25

Garlic, Parsley, Pancetta, White Wine

Macaroni & Cheese 24

Five Cheese Macaroni with Oven Brown Breadcrumbs
(Lobster supplemental 15)

Spanish Style Sautéed Shrimp 26

Steamed Rice & Market Vegetables

Pan Roasted Pork Lion Chops 28

Fingerling Potatoes & Mixed Vegetables

George Bank Cod Fish 40

with Lobster Shellfish Ragout Asparagus

Pan Roasted Chicken Breast 28

Mashed Potatoes, Green Beans & Broccoli

Eight Ounce Pan Roasted Flat Iron Steak 30

Lemon Shallot Parsley Butter with French Fries
& Market Vegetables

Stir Fried Vegetables with Shrimp 27

With Ginger, Garlic, Scallion, Lime Sweet & Sour,
Black & White Sesame Seeds, Steamed Jasmine Rice

SIDES

7

Herb Roasted Fingerling Potatoes

Ginger Garlic Teriyaki Broccoli

Glazed Carrots

Steamed Green Beans

Whipped Potatoes

French Fries



DESERT

Apple Strudel 10

2 pieces of warm apple strudel with scoop of vanilla ice

Tiramisu 12

with Mascarpone

Limoncello Mascarpone cake 10

Chocolate Lava Cake 10

Crepes 6

Served with jam

Crepes 10

Served with bananas & nutella, whipped cream on the top

Puff Pastry Plater 7

with Nutella or Plumb jam

Raspberry Caramel Cake 9

Sponge cake with caramel filling, pieces of raspberry, whipped cream & Pistachio on the top

Gelato Ice Cream 5

Choice Vanilla, Chocolate or Mix

Slovak Style Cannoli 8

Filled with Cream

Steamed Sweet Dumplings “Buchty na Pare” 8

Filling with Plum Jam topped with Ground Poppy or Cocoa Powder

COFFEE

Espresso 4

Cappuccino 6

Regular Coffee 3

Jura Macchiato 5

Jura Cortado 5

Jura Americano 4

Jura Flat White 6

Jura Caffè Latte 6

Jura Lungo 5

Jura Latte Macchiato 6

Jura Espresso Doppio 4

Jura Black Coffee 4