

SOUPS & SALADS

FRENCH ONION SOUP

SLOW CARAMELIZED ONIONS, BEEF
BROTH, & CROSTINI, TOPPED WITH
GRUYERE CHEESE & CRISPY ONIONS
9

SEAFOOD CORN CHOWDER

CREAMY CHOWDER WITH SHRIMP,
BABY SCALLOPS, CORN, IDAHO
POTATOES, BACON BITS, & CHIVES
10

ANTIPASTO SALAD

ROMAINE LETTUCE, RADICCHIO, ROASTED PEPPERS, ARTICHOKEs, PROSCIUTTO,
OLIVES, SWEET & SPICY SOPPRESSATA, FRESH MOZZARELLA, LEMON DRESSING
16

CHICKPEA SALAD

MIXED GREENS, RED ONION, CHERRY TOMATOES,
CUCUMBERS, BELL PEPPERS, FETA, HERB LEMON DRESSING
15

CABBAGE CAESAR SALAD

NAPA CABBAGE, SEASONED BREAD CRUMBLES, GRATED PARMESAN,
PICKLED RED ONIONS, HOMEMADE CAESAR DRESSING
16

CHOPPED SALAD

ROMAINE HEARTS, MIXED OLIVES, CORN, CUCUMBERS,
TOMATOES, RED ONION, FETA CHEESE, CITRUS DRESSING
16

APPETIZERS

CHILLED SHRIMP COCKTAIL

18

NAUVOO CHICKEN SKEWERS

ISRAELI COUS COUS WITH CUCUMBERS, DICED TOMATOES, RED ONION,
MIXED OLIVES & FETA CHEESE, FINISHED WITH SWEET THAI CHILI SAUCE
17

SURF & TURF BITES

TIPS OF BEEF TENDERLOIN, SHRIMP, PICKLED RED ONIONS,
FRIED YUCA, DEMI-GLACE, GREMOLATA SAUCE
21

SOUTHWEST CHICKEN SPRING ROLLS

BLACK BEANS, CORN, BELL PEPPERS,
CHEDDAR & MONTEREY JACK, GUACAMOLE, CHIPOTLE MAYO
17

AHI TUNA TARTARE

AVOCADO, CUCUMBER, SESAME GINGER, SIRACHA MAYO, PICKLED ONIONS
19

RICOTTA DIP

ROASTED TOMATOES & PEPPERS, PISTACHIOS, BASIL, HOT HONEY, BALSAMIC
16

MIDDLE NECK STEAMED CLAMS

‘NDUJA SPICY SAUSAGE, GARLIC, WHITE WINE BUTTER SAUCE, SOURDOUGH
23

P.E.I MUSSELS

SPICY COCONUT SAUCE OR MARINARA
18

BUTTERMILK FRIED CALAMARI

HOT CHERRY PEPPERS, MARINARA, SWEET THAI CHILI
18

SHORT RIB FLATBREAD

BECHAMEL, PROVOLONE, CARAMELIZED ONIONS, TRUFFLE AIOLI, ARUGULA
20

CHARCUTERIE BOARD

AGED PARMESAN, GRUYERE, BRIE, PROSCIUTTO,
SWEET & SPICY SOPPRESSATA, CHEF’S ACCOMPANIMENTS
25

STEAKS

SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS, & DEMI GLACE

NY STRIP STEAK

QUEEN KING
35 45

BONE-IN RIBEYE

24oz
59

FILET MIGNON

QUEEN KING
39 49

SIDES

HERBED COUSCOUS MAC ‘N’ CHEESE BABY CARROTS

GRILLED ASPARAGUS MASHED POTATOES RICE PILAF

BROCCOLINI CORN SUCCOTASH CORN ON THE COB

8EACH

HANDHELDS

SERVED ON BRIOCHE BUNS WITH FRENCH FRIES OR CORN ON THE COB

THE CLASSIC BURGER

10OZ SIRLOIN BLEND, LETTUCE, TOMATO, ONION
15

FRENCH ONION BURGER

CARAMELIZED ONION, GRUYERE CHEESE, TRUFFLE AIOLI, CRISPY ONIONS
16

VEGGIE BURGER

LETTUCE, TOMATO, ONION, AVOCADO, CHIPOTLE MAYO
15

MEDITERRANEAN TURKEY BURGER

LETTUCE, TOMATO, ONION, TZATZIKI SAUCE, FETA CHEESE
15

MEXICAN BURGER

GUACAMOLE, PEPPER JACK, SPICY MAYO, FLOUR TORTILLA WRAP
16

BLACKENED AHI TUNA BURGER

AVOCADO, CUCUMBER, NAPA CABBAGE, PICKLED GINGER, MISO MAYO
17

GRILLED CHICKEN SANDWICH

FRESH MOZZARELLA, COLESLAW, DILL PICKLES, SRIRACHA MAYO, CIABATTA
16

ENTREES

HERB ROASTED CHICKEN

ROASTED POTATOES, CHARRED BROCCOLINI, GARLIC, ROSEMARY, THYME, AU JUS
32

PAN SEARED SCALLOPS

YUCCA PURE, SUCCOTASH, SWEET SOPPRESSATA, LOBSTER CREAM SAUCE
45

PAN SEARED SALMON

CORN SUCCOTASH, RICE PILAF, SWEET THAI CHILI SAUCE
35

PAN SEARED JOHN DORY

ZUCCHINI NOODLES, ROASTED POTATOES, HERB MONTE BLANC SAUCE
38

SESAME CRUSTED AHI TUNA

SUSHI RICE, MANGO AVOCADO SALSA, MISO MAYO
36

PAN SEARED GROUPER

BASMATI RICE, BROCCOLINI, CARROTS, SPICY COCONUT SAUCE
42

PISTACHIO CRUSTED LAMB CHOPS

ISRAELI COUSCOUS WITH MUSHROOMS, OLIVES, TOMATOES, HERBS, TZATZIKI
45

14OZ BONE IN PORK CHOP

YUCCA PUREE, CARROTS, BROCCOLINI, PEACH GASTRIQUE
36

BRAISED SHORT RIB

MASHED POTATOES, CARROTS, BROCCOLINI, MUSHROOMS GRAVY
36

CHICKEN MILANESE

MIXED GREENS, CHERRY TOMATOES, RED ONION, CUCUMBERS, PARMESAN
29

PASTAS

BLACKENED SHRIMP PASTA

TRI-COLOR PENNE, CORN, ASPARAGUS,
CHERRY TOMATOES, LEMON CREAM SAUCE
30

LINGUINI & CLAMS

MIDDLE NECK CLAMS, CHOPPED CLAMS, CLAM JUICE, WHITE WINE BUTTER SAUCE
32

SHORT RIB RAVIOLI

TRUFFLE PARMESAN SAUCE, MUSHROOMS, CRISP ONIONS, WINE REDUCTION
28

ORECCHIETTE & SAUSAGE

ITALIAN SAUSAGE, BROCCOLI RABE, WHITE WINE GARLIC
30