

## BAR MENU

### STARTERS

STUFFED MEATBALL	6
<i>house-made meatball stuffed with gouda cheese &amp; topped with marinara sauce</i>	
FRIED PICKLES	6
<i>pickle spears breaded &amp; served with ranch dressing</i>	
CALAMARI	11
<i>lightly dusted &amp; fried, served with remoulade sauce &amp; a lemon wedge</i>	
COCONUT SHRIMP	11
<i>served with an orange dipping sauce</i>	
BUFFALO CAULIFLOWER	8
<i>coated in a creamy buffalo sauce &amp; served with shaved celery &amp; bleu cheese</i>	
CHICKEN BREAST TENDERS	10
<i>panko breaded &amp; fried to golden brown</i>	
MAC & CHEESE	(HALF)5/(FULL)9
<i>cavatappi mixed with a four cheese blend topped with bread crumbs</i>	
PRETZEL STIX	7
<i>served with beer cheese &amp; honey mustard</i>	
HOUSE-CUT PATAT FRIET	4
<i>sprinkled with salt &amp; smoked paprika served with ketchup &amp; harissa aoili</i>	
SWEET POTATO FRIES	4
<i>seasoned with cinnamon sugar &amp; served with maple syrup &amp; a vanilla glaze for dipping</i>	
FEATURED HUMMUS	6
<i>weekly flavor hummus served with warm toasted naan bread, garnished with fresh parsley &amp; sliced olives</i>	
BONELESS WINGS	9
<i>served with shaved celery &amp; your choice of ranch or blue cheese sauces—mild   hot   mild garlic   hot garlic butter garlic   BBQ   honey mustard</i>	
✿TACOS	16
<i>choice of two ahi tuna, filet mignon, or grilled shrimp choice of flour or corn tortilla topped with Korean BBQ sauce, sesame slaw, pickles, &amp; scallions</i>	
CHARCUTERIE PLATE	for 2/16, for 4/26
<i>meats   cheeses   crackers   olives   preserves   cornichons</i>	
SMOKED SALMON	14
<i>Atlantic smoked salmon topped with cracked black pepper &amp; served with capers dill cream cheese, mixed greens, sliced tomatoes, red onions, crostini, &amp; crackers</i>	

✿CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## HANDHELDS

- served with patat friet & pickle spear -

TURKEY BURGER	12
<i>a mixture of ground turkey, red pepper, corn, &amp; onions made in house, grilled &amp; topped with lettuce &amp; tomato —your choice of bun</i>	
MEATBALL SUB	12
<i>house-made meatballs topped with marina, parmesan &amp; mozzarella cheeses on a hoagie roll then baked</i>	
LOBSTER ROLL	13
<i>grilled French baguette filled with a blend of lobster meat, mayonnaise, celery, &amp; lemon</i>	
TOFU SANDWICH	9
<i>deep fried &amp; topped with Korean BBQ sauce, mixed greens, tomato, &amp; onion on a gluten-friendly roll</i>	
TURKEY CLUB	11
<i>oven roasted turkey breast, lettuce, tomato, bacon &amp; mayonnaise between three layers of your choice of toasted white, sourdough, or wheat bread</i>	
FRENCH DIP	12
<i>slow roasted beef topped with caramelized onions &amp; swiss cheese on a toasted French baguette &amp; served with au jus</i>	
QUESADILLA	12
<i>grilled chicken breast &amp; cheddar cheese between crisp tortillas served with sour cream &amp; salsa</i>	
BUILD YOUR OWN BURGER	12
✿brisket & short rib blend burger	
CHEESE	TOPPINGS
American   Swiss   cheddar	sautéed mushrooms
Bleu   herbed goat	caramelized onions   jalapenos
mozzarella   feta	crispy onions   egg   onion
BUN	ham   bacon   BBQ   lettuce
pretzel   brioche   gluten-friendly 	tomato   mustard   mayo





### SALADS

SEAFOOD SALAD 	22
<i>lobster claw meat, colossal crab, &amp; shrimp on a bed of mixed greens, tomatoes &amp; cucumber with a lemon vinaigrette</i>	
PANZANELLA SALAD	8
<i>bell peppers, tomatoes, &amp; black olives dressed in a white wine &amp; basil oil served with crostini</i>	
CAESAR SALAD	(HALF)6/(FULL)10
<i>romaine lettuce, house made croutons, shaved parmesan cheese with house made Caesar dressing —ADD ANCHOVIES</i>	
QUINOA & MANGO SALAD 	8
<i>quinoa, mango, green onion, &amp; dried cranberries tossed with a Dijon white wine vinaigrette</i>	
MARINATED ANTIPASTO 	10
<i>fresh mozzarella balls, artichoke hearts, tomatoes, &amp; kalamata olives in a balsamic vinaigrette</i>	
✿WINTER SALAD 	16
<i>filet mignon cooked to your liking &amp; grilled chicken breast atop mixed greens, tomatoes, red onion, candied pecans, dried cranberries, apples slices, &amp; crumbled bleu cheese —your choice of dressing</i>	

# DINNER MENU

## BUDS

-APPETIZERS-

- RARE SEARED AHI TUNA 14  
*coated in tuxedo sesame seeds & seared, served with crispy wontons & cusabi sauce*
- STUFFED PEPPERS 9   
*cherry pepper halves stuffed with prosciutto & provolone cheese topped with capers & served with bread*
- SEAFOOD COCKTAIL 21   
*colossal crab, shrimp, cocktail sauce*
- LAMB LOLLIPOPS 16   
*4 garlic & rosemary seasoned lamp pops cooked to order with mint yogurt*
- STUFFED MUSHROOMS 12  
*silver dollar mushrooms stuffed with mild Italian sausage, bread crumbs, & parmesan, topped with a mornay sauce*
- CRAB CAKES 16  
*2 house made crab cakes served with roasted red pepper aioli*
- BACON WRAPPED SCALLOPS 14   
*scallops wrapped in bacon, char-grilled until crispy & served with an apricot glaze*

## BULBS

-SOUPS-

- SOUP DU JOUR market price
- FRENCH ONION SOUP 6

## PASTAS

-SERVED WITH A SIDE SALAD-

- BAKED ZITI 13 ADD MEATBALLS 16  
*ziti tossed with ricotta, & marinara, topped with mozzarella, then baked until golden brown*
- BOLOGNESE (HALF)9/(FULL)16  
*a mixture of beef, pork, & veal served over pappardelle pasta*
- SHORT RIB RAVIOLI (HALF)9/(FULL)16  
*finished with a red wine mushroom cream sauce, topped with parmesan*
- PASTA with MEATBALLS 16  
*marinara & meatballs over your choice of angel hair, fettuccini or ziti*
- CHEESE RAVIOLI 16 ADD MEATBALLS 19  
*house made & topped with marinara & parmesan*
- BUTTERNUT SQUASH RAVIOLI (HALF)9/(FULL)16  
*mascarpone & squash stuffed ravioli served in a brown butter sauce with fried sage & toasted amaretti cookies*

## BLOOMS

-ENTRÉES-

- STRIP STEAK  34  
*one inch, 14 oz. hand-cut strip steak grilled to your liking & topped with herbed garlic butter—choice of two sides*
  - DEVILED MEDALLIONS  6oz 32 9oz 39  
*medallions of filet mignon cooked to your liking served with a balsamic red wine reduction, sun dried tomatoes, & red pepper flakes—choice of two sides*
  - COLOSSAL CRAB  41  
*sautéed colossal crab in white wine, butter, & Old Bay—choice of two sides*
  - TUNA STEAK  30  
*pan seared tuna steak topped with a tomato & caper sauce—choice of two sides*
  - SHRIMP & ZUCCHINI FETTUCCINI  28  
*jumbo shrimp sautéed with red onion, lemon oil, zucchini, & red pepper flakes served with fettuccini pasta*
  - BRUSCHETTA STUFFED PORTABELLA  14  
*two portabella mushrooms stuffed with tomato, basil, & red onion topped with balsamic glaze—choice of two sides*
  - CHICKEN FRANCAISE 22  
*lightly coated & pan fried chicken breast with a white wine, lemon, & butter sauce—choice of two sides*
  - COD WITH ROASTED TOMATOES 22  
*pan seared cod filet in basil oil topped with tomato halves & crostini—choice of two sides*
  - RACK OF LAMB  39  
*goat cheese & rosemary crusted lamb grilled to your liking—choice of two sides*
  - TWIN LOBSTER TAIL  market price  
*2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides*
  - HALIBUT DE PROVENCE 32  
*pan fried halibut fillet seasoned with herbs de Provence—choice of two sides*
  - COD PICCATA 22  
*pan fried filet of cod served in a lemon-butter sauce with capers & parsley—choice of two sides*
  - SALMON  29  
*pan seared salmon filet served with an orange & balsamic glaze—choice of two sides*
  - SEARED SCALLOPS 32  
*pan seared horseradish crusted scallops on top of a dijon beurre blanc—choice of two sides*
  - CHICKEN APRICOT  22  
*chicken breast seared to a golden brown topped with an apricot glaze—choice of two sides*
  - CHICKEN PARMESAN 22  
*lightly breaded, seasoned chicken breast fried to a golden brown, topped with homemade sauce & mozzarella cheese then baked to perfection—choice of two sides*
  - FILET MIGNON  6oz 29 9oz 36  
*topped with herbed garlic butter—choice of two sides*
- ADD CRAB market price ADD LOBSTER market price