



Appetizers

Stuffed Mushrooms 14

with sausage and red pepper

Fried Mac n Cheese Bites 11

smoked gouda and bacon mac n cheese

Homemade Fried Mozzarella 13

choice of house marinara or melba sauce

Lobster Pot Pie 22

lobster, shrimp and scallops in a brandy cream baked under a puff pastry

Scallops Wellington 19

sea scallops in puff pastry with baby spinach, crumbled bacon, lobster cream

Chipotle Chicken Tacos 14

crispy chicken, cheddar, bacon, tomato, shredded lettuce and chipotle ranch

Artichoke and Spinach Dip 14

house made with toasted corn tortilla chips

Portobello Stack 14

with eggplant, marinara, roasted red peppers, ricotta, parmesan and mozzarella

Boneless Wings 13

lightly dusted and fried, choice of sauce, bleu cheese and celery

Fried Calamari 17

banana peppers, arugula, toasted garlic, lemon scallion aioli

Shrimp and Crab Cocktail 21

jumbo shrimp and blue crab with house made cocktail sauce

Soups & Salads

Soup du Jour cup 5 bowl 9

French Onion 7

House Salad/Caesar Salad sm 7/ lg 12

Amber's Salad 20

mixed greens, grilled chicken, roasted red peppers, artichoke hearts, fresh mozzarella, grape tomato, cucumber, black olives with balsamic vinaigrette

Steak Salad 27

sliced tenderloin, mixed greens, grape tomato, cucumber, roasted corn, avocado, feta, crispy onion straws, house balsamic

1475 Mixed Greens 20

mixed greens, sliced apple, grapes, candied pecans, grape tomato, cucumber and feta with grilled chicken and creamy poppyseed dressing

Honey Ginger Salmon Salad 24

glazed salmon, mixed greens, mandarin oranges, cashews, shredded carrots, cucumber, honey ginger dressing

Burgers

choice of mac salad or fries

Classic Kobe 15

with choice of two toppings. Served with lettuce, tomato and onion

Teriyaki Kobe 16

smoked bacon, teriyaki, grilled pineapple and lettuce

Southern BBQ Kobe 16

applewood smoked bacon, cheddar, sweet BBQ, crispy onion straws, lettuce and tomato

Pesto Portobello Burger 14

roasted portobello, pesto, roasted red peppers, fresh mozz, arugula, brioche bun

Sandwiches

choice of mac salad or fries

Chipotle Ranch Chicken Sandwich 14
grilled chicken, bacon, cheddar, chipotle ranch, lettuce and tomato on a toasted kaiser

Roasted Turkey 14
on grilled sourdough with smoked gouda, bacon, grilled tomato and roasted garlic aioli

Prime Rib Reuben 18
shaved prime rib, caramelized onions, swiss and horseradish mayo on grilled marble rye

Southern Fried Chicken Sandwich 15
buttermilk fried chicken, bacon, cheddar and hot honey, lettuce, tomato on a brioche bun

Short Rib Grilled Cheese 17
with pickled onions, roasted garlic aioli, swiss and cheddar on grilled sourdough

Chicken Salad Sandwich 13
with grapes and candied pecans on a toasted brioche bun with lettuce and tomato

Italian

Lobster Ravioli 26
with roasted red peppers, artichokes, shrimp and scallops in a creamy lobster sauce

Emma's Summer Pasta 19
grilled vegetables over fresh tagliatelle with lemon butter sauce and fresh basil
add chicken +5 add shrimp +9

Seafood Pescatore 34
shrimp, scallops, lobster, clams and mussels simmered in a saffron plum tomato broth over fresh tagliatelle

Chicken & Sausage A La Vodka 24
with sweet onion in a vodka cream sauce tossed with penne

Chicken Parmesan 23
hand breaded, fried, baked with marinara and mozzarella. Served with penne

Eggplant Parmesan 19
egg battered and baked with marinara and mozzarella. Served with penne

Veal Parmesan 25
hand breaded, fried and baked with marinara and mozzarella. Served with penne

Surf

New England Seafood Bake 31
lobster, scallops and shrimp baked in a sherry butter sauce with breadcrumb.
Served with potato and vegetable du jour

Jamaican Jerk Salmon 22
with fruit salsa and jasmine rice

Seafood Risotto 24
sauteed shrimp and scallops in a creamy roasted red pepper and broccoli risotto topped with grilled salmon

Shrimp and Grits 22
cheddar, bacon jam, fire roasted tomato and seared jumbo shrimp

Turf

Aunt Renee's NY Strip 29
topped with a sundried tomato garlic demi, served with potato and vegetable du jour

Tuscan Filet 35
medallions of filet mignon, caramelized onion, wild mushroom and roasted red pepper risotto, bleu cheese cream reduction

Dry Aged Pork Chop 30
with blackberry bbq, potato and vegetable du jour

Light Fare

Vegetable Stir Fry 18
honey Ginger stir fry with wild mushrooms, chef's mixed vegetable and jasmine rice
add Tempeh \$7

Roasted Vegetable Polenta 20
roasted zucchini, onion and tomato ragu over creamy cheddar polenta
add chicken +5 add shrimp +9