



Homemade Soups

Signature Baked French Onion

Caramelized onions, sherry, rich chicken and beef broth, fresh thyme, crostini, and melted gruyere. 5

Soup of the Day

Made daily from scratch with the freshest and finest ingredients. 6

Starters

Crab Cakes

Blue crab cakes served with pico de gallo, remoulade, and mixed greens. 9

Baked Brie en Croute

Granny smith apples, cherries, parsnip, balsamic reduction, grilled ciabatta. 10

NEW! Beef Carpaccio

Tenderloin, capers, red onion, olive oil, shaved parmesan. 10

NEW! Calamari Two Ways

Sautéed with lemon and white wine and served with tomato fennel ragout. 9

or

Delicately fried and served with homemade marinara. 9

NEW! Margherita Flat Bread

Fresh mozzarella, Roma tomatoes, fresh basil. 8

Coconut Shrimp

Gulf shrimp, panko breadcrumbs, toasted coconut, strawberry balsamic. 9

Salads

Balsamic Poached Pear

Mixed greens, Maytag bleu cheese, candied pecans, pear balsamic vinegar, and cracked black pepper. 7 / 13

Seasonal Salad

Chef choice of mixed greens and seasonal fresh produce. 6 / 11

Classic Caesar

Homemade parmesan crisp, crouton, parmesan, and Caesar dressing. 5 / 9

Add Grilled Chicken 3 Add Grilled Shrimp 5

NEW! Spinach

Sliced red onion, cherry tomatoes, and housemade warm bacon dressing. 6 / 11

Welcome to America!

We pride ourselves on our classically prepared cuisine, highlighting local farms, and using the finest and freshest ingredients available. Enjoy!

Entrees

Grilled Alaskan Halibut

Served with shrimp and pea risotto and basil cream. 21

Veal Piccata

Lemon, capers, white wine, and butter served on handmade linguine. 17

NEW! Veal Marsala

Mushrooms, Marsala, and butter served on handmade linguine. 17

NEW! Handmade Butternut Squash Ravioli

Butternut squash, maple butter cream, toasted hazelnuts. 16

Certified Angus® New York Strip

Veal demi glace, three cheese gratin, seasonal vegetable, and thick cut onion rings. 24

NEW! Stuffed Chicken

Stuffed with spinach, sundried tomato, and feta topped with a tomato basil cream, served with wild rice and lentils and seasonal vegetable. 17

NEW! Build Your Own Handmade Semolina Fettuccini

Choose Sauce: Alfredo, Marinara, or Garlic and Olive Oil. 12

Add Seasonal Vegetables 2

Add Grilled Chicken 3 Add Meatballs 4

Add Pancetta and Peas 4 Add Grilled Shrimp 5

NEW! American Pot Pie

Chicken, carrots, celery, onion, potato, corn, peas and parsnips in a rosemary cream topped with puff pastry. 15

NEW! Certified Angus® Flat Iron Steak

Demi, seasonal vegetable, and baked potato. 19

NEW! Baby Back Ribs

Homemade BBQ sauce, garlic mashed potatoes, and seasonal vegetable.

Half Rack 13 Whole Rack 19

NEW! Yankee Pot Roast

Demi glace, garlic mashed potatoes, and seasonal vegetable. 15

Spanish Style Grilled Garlic Shrimp

Roasted tomato, chipotle, garlic, seafood risotto. 17