

## Appetizers and things to share

### Rhode Island Style Calamari

*flash-fried calamari tossed with spicy peppers and garlic olive oil served over field greens 10.99*

### Artichoke & Spinach Dip

*rich blend of cheeses, toasted walnuts, homemade flour tortilla chips 9.99*

### East Dennis Oysters on the Half Shell

*fresh local oysters served on the half shell - harvested just up the road by the East Dennis Oyster Farm 11.99*

### Oysters Scargo

*stuffed East Dennis oysters topped with artichoke, spinach, cheese, and bacon 12.99*

### Sesame Chicken

*cuts of encrusted chicken with a unique honey dipping sauce 9.75*

### Stuffed Mushrooms

*our shrimp stuffing in fresh caps oven baked in sizzling garlic butter 7.99*

### Baked Appetizer Sampler

*stuffed oysters, stuffed mushrooms, large shrimp, local sea scallops and artichoke hearts wrapped with fire roasted red peppers - in roasted garlic butter 12.99*

### Sweet Potato Dippers

*our unique southern style sweet potato fries served with a honey mustard sauce 5.99*

### Edamame Hummus

*chilled, homemade edamame vegetable spread served with julienne vegetables and tortilla chips 6.99*

### Shrimp Martini

*one dozen crisp extra large shrimp served ice cold with spicy cocktail sauce 11.99*

### Tuna Martini

*cuts of sashimi grade tuna seasoned in a honey soy marinade, with seaweed salad, sesame seeds, ginger, spicy sriracha and wasabi cream sauce 13.99*

## Salads

### Garden Greens

*baby greens in a light vinaigrette 6.99 / 3.99*

### Caesar Salad

*popular specialty consisting of freshly cut romaine lettuce, crumbled bacon, parmesan cheese and homemade seasoned croutons 6.99 / 3.99*

### Caprese Salad

*fresh mozzarella cheese with vine ripened tomatoes and fresh basil 9.99 / 6.99*

### Iceberg Wedge

*with crumbled bleu cheese and bacon 7.99*

### Spinach Chevre Salad

*baby spinach, crumbled chevre goat cheese, dried cranberries, pecans, balsamic vinaigrette 10.50*

### Ginger Shrimp Salad

*grilled shrimp basted with an orange glaze over fresh greens with dried cranberries, caramelized nuts, mandarin oranges, and cranberry balsamic 10.99*

### Arugula, Pear & Cheese

*fresh rocket greens with sliced ripe pear, italian cheese and roasted pine nuts in a lemon vinaigrette 9.99*

### Roasted Beet Salad

*baby green salad, topped with marinated, roasted beets, crumbled bleu cheese, sugared walnuts, and balsamic vinaigrette 8.99*

**Top your salad with:** chicken \$5 shrimp \$6 grilled steak \$7

## Sandwiches and Lighter Fare

### California Chicken Sandwich

*grilled breast topped with bacon, lettuce, tomato, and guacamole 10.99*

### Asian Fish Sandwich

*lightly battered flash fried scrod filet topped with Japanese style seaweed and sesame mayo 10.99*

### Portobello & Goat Cheese Sandwich

*grilled portobello mushroom topped with caramelized onions and goat cheese served on crusty bread 10.99*

### Grilled Vegetable Sandwich

*grilled eggplant, roasted red pepper, sweet onion, grilled squash and fresh spinach, layered on french bread 9.50*

*Add brie or chevre goat cheese \$2*

### The Great American Burger

*fresh ground half pound burger with fries 9.99  
american, swiss, cheddar \$1*

### Pepper-burger

*freshly cracked peppercorns seared onto a hearty half pound sirloin burger, with a side of béarnaise 10.99*

### Bistro Steak Sandwich

*tender grilled rump steak sautéed sweet onions and crumbled bleu cheese 13.99*

### Mediterranean Chicken Quesadilla

*fresh spinach, crumbled feta, cuts of chicken, and tomatoes on a crisp open faced flour tortilla 12.99*

*sandwiches and some light side items are accompanied by pasta salad or fries.  
(our sweet potato fries are available in place of traditional fries for one dollar additional)*

## The Main Event...

### Niman Ranch Strip Sirloin

*the best steak we could find, raised naturally,  
"never ever" with hormones or antibiotics,  
premium center cut 14 oz New York style strip steak -  
with sweet potato cakes 32.99*

### Bistro Steak Frites

*tender char-grilled rump steak  
topped with caramelized onions and crumbled bleu  
cheese, with garlic kettle chips 18.99*

### Tenderloin a la Chevre

*generous half pound cut, filet mignon served with a  
grilled portobello mushroom, dressed with chevre goat  
cheese, drizzled with a balsamic reduction 27.99*

### Shrimp & Turf

*filet mignon topped with large shrimp and tomatoes,  
sautéed in garlic butter, served with  
piped parmesan potatoes 29.99*

### Rack of Lamb

*full seven bone french cut rack of roasted  
New Zealand spring lamb with piped  
parmesan potatoes 21.99*

### Glazed Salmon

*atlantic filet basted with grilling sauce - topped with a  
tropical fruit salsa and served with risotto 17.99*

### Honey Almond Scrod

*baked scrod filet topped with toasted almond butter  
crumbs - served with aromatic rice 17.99*

### Panko Crusted Scallops

*locally landed sweet sea scallops flash fried in  
crunchy Japanese style bread crumbs -  
with aromatic rice 17.99*

### Grilled Swordfish

*flame grilled and super fresh  
basted with lemon butter and served with rice 21.99*

### Seafood Strudel

*medley of genuine crab, shrimp, and  
sweet scallops baked in a light flaky  
pastry crust crowned with Newburg  
sauce and a pair of extra large shrimp  
served with our piped potatoes 17.99*

### Lazy Lobster Thermidore

*fresh sauteed lobster meat tossed with mushrooms  
and parmesan cheese in a creamy, white wine sauce,  
served over linguini - topped with  
toasted bread crumbs 23.99*

### Chicken Penne

*chicken and grilled eggplant tossed with penne pasta  
in a rich tomato vodka cream sauce 15.99*

### Fish and Chips

*fresh cuts of local scrod in a crisp light coating with  
french fries and cole slaw 15.99*

### Chicken Stir-Fry

*seasonal fresh cut garden vegetables sautéed in a  
sweet seasoned Asian soy sauce - a vegetable lover's  
paradise that varies slightly with the seasons 14.99*

### Grilled Pork Loin

*all natural, boneless pork loin, seasoned with a dry rub  
of house-blended spices, with roasted beet risotto  
18.99*

### Roast Statler Chicken

*seared and roasted Statler cut chicken breast  
served in a rich and flavorful port wine reduction with  
aromatic basmati rice 17.99*

## Sides and extras...

### Sweet Potato Fries

*by now they're almost famous...  
(as an alternate starch \$1 )  
full order \$5.99*

### Fresh Asparagus

*with béarnaise sauce \$6.50*

### Sauteed Spinach

*with roasted garlic and toasted pignolis 6.99*

### Bistro Chips

*hand made - kettle cooked 5.99  
(as an alternate starch \$1 )*

*Please be aware that consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Also please note that we offer menu items that are prepared with nuts or nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.*