



Wines by the glass

- - White - -

Sauvignon Blanc

Lobster Reef, New Zealand 7.75
Truro Vineyards, Cape Cod 8.25

Pinot Grigio / Pinot Gris

Morrasutti, Italy 6.25
Erath, Willamette Valley, OR 8.75

Grüner Veltliner

Leth, Austria 8.75

Chardonnay

Four Vines, Santa Barbara, CA 7.75
Kendall Jackson, V. Rsv., CA 8.50
Little Penguin, Australia 6.50

Riesling

Polka Dot, Germany 7.75

Proprietary Blend

Conundrum, Napa 11.00

White Zinfandel

Sycamore Lane, CA 6.25

Sparkling

Wycliff, Brut 7.00

- - Red - -

Merlot

Night Harvest, CA 6.50

Chianti

Vecchia Cantina, Italy 6.50

Malbec

Callia, Argentina 7.00

Cabernet Sauvignon

Little Penguin, Australia 6.50
Kendall Jackson, V. Rsv, CA 8.75
Louis Martini, Napa Valley 12.50

Pinot Noir

Little Penguin, Australia 6.50
Erath, Willamette Valley, OR 9.75

Shiraz

Porcupine Ridge, S. Africa 7.75

Rioja

Sierra Cantabria, Spain 9.00

Special Selections from the Cellar

Grooner, Gruner Veltliner

Try something new, with this refreshing white wine from Austria \$7.00

E. Guigal, Cotes du Rhone

This cotes du rhone from the "miracle vintage" of 2007 is well balanced, with plum and raspberry notes \$9.00

Double Chocolate Rastini

Godiva Chocolate vodka, Stoli Chocolate-Raspberry vodka, and a splash of raspicello, served chilled and straight up 8.00

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.

Apps and Starters

Rhode Island 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, and flour tortilla chips 9.99

East Dennis Oysters

fresh 1/2 dozen local oysters served on the half shell - from the East Dennis Oyster Farm 11.99

Oysters Scargo

fresh 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 baked in a 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

southern style sweet potato fries 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

ten crisp jumbo shrimp 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

Tossed Greens

baby greens in a red wine vinaigrette 6.99 / 3.99

Caesar Salad

freshly cut romaine lettuce, crumbled bacon, parmesan cheese and seasoned croutons 6.99 / 3.99

Chopped Salad

bacon, tomato, scallions, and carrots, tossed in bleu cheese dressing, topped with crunchy tortilla chips 8.99

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, and mandarin oranges. 11.99

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, roasted beets, bleu cheese, sugared walnuts, and balsamic vinaigrette 9.99

Top any salad with:
chicken \$6 shrimp \$7
grilled steak \$9

French Onion Soup

Held over by popular demand, topped with a seasoned crouton and bubbly mozzarella and swiss cheeses 5.99

Sandwiches and light fare

California Chicken

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

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

Grilled Veggie Sandwich

grilled eggplant, roasted red pepper, sweet onion, grilled squash and fresh spinach, layered on french bread 10.50
Add brie or chevre goat cheese \$2

The All American Burger

fresh ground half pound sirloin burger with fries 10.99
american, swiss, cheddar +\$1

Pepper-burger

cracked peppercorns seared onto our sirloin burger, with béarnaise 11.99

Hawaiian Grill

teriyaki style grilled hangar steak sandwich with grilled pineapple on a toasted roll 13.99

Mediterranean Quesadilla

grilled chicken, fresh spinach, crumbled feta, cuts of chicken, and tomatoes on a crisp open faced flour tortilla 13.99

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

Entrees

Teriyaki Hangar Steak
served on a bed of basmati rice with asian veggies and fresh Boston bibb lettuce cups 19.99

Filet Trio Arabica
tenderloins of beef with a rich coffee rub, sautéed in a hazelnut demi glaze, served atop Yukon gold potato cakes, with fresh steamed spinach and sauteed mushrooms 27.99

Shrimp & Turf
filet mignon topped with large shrimp and tomatoes, sautéed in garlic butter, served with piped Yukon gold potatoes 29.99

Strip Sirloin D'Florence
grilled twelve ounce center cut strip sirloin with a fresh herb rub, served over steamed spinach, with whipped Yukon gold potatoes 28.99

Rack of Lamb
full seven bone french cut rack of roasted New Zealand spring lamb with piped Yukon gold potatoes 24.99

Glazed Salmon
atlantic filet basted with grilling sauce - topped with a tropical fruit salsa and served with risotto 18.99

Crispy Potato Crusted Haddock
served in a rich sweet corn and bacon chowder 18.99

Panko Crusted Scallops
locally landed sweet sea scallops flash fried in crunchy Japanese style bread crumbs with aromatic rice 19.99

Lobster Sweet Pea Risotto
fresh lobster meat served over sweet pea and parmesan risotto 23.99

Scampi & Polenta
jumbo shrimp sautéed in garlic butter with diced tomatoes and scallions, served over baked polenta 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 large shrimp - served with piped Yukon gold potatoes 18.99

Grilled Swordfish

flame grilled and super fresh basted with lemon butter, served with asparagus and herbed rice 22.99

Chicken Monterey

chicken and fresh baby spinach tossed with penne pasta in a rich tomato vodka cream sauce 16.99

Chicken Stir-Fry

seasonal fresh cut garden vegetables sautéed in a sweet seasoned Asian soy sauce, served over herbed rice - a vegetable lover's paradise that varies slightly with the seasons 16.99

Grilled Mongolian Pork

all natural, boneless marinated pork loin, served with creamy mustard sauce, whipped potatoes and braised cabbage - inspired by the famous recipe from Mustard's Grill in Napa Valley 20.99

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

Lobster Mac N' Cheese

tender lobster meat served in a three cheese sauce with penne pasta, served piping hot with lightly seasoned crumbs 18.99

Duck Confit

duck confit leg served atop baby spinach salad tossed in mustard dressing with pecans, bleu cheese crumbles, sliced pears, and fried polenta 16.99

Featured Starters & Apps

Cape Cod Clam Chowder
Cup 4.25 Bowl 6.99

Ask your server about other daily soup creations

Tempura Veggies
Tempura fried vegetables served sweet and spicy thai chili sauce 9.99

Parisian Pate
Chicken liver pate, made in house, served with French bread, grapes, capers, and mustard 9.99

Featured Entrees and Dinner Offerings

Veal Osso Buco
Slowly braised veal shank served with a marsala vegetable sauce and whipped potatoes 22.99
Recommended wine selection.....
Sierra Cantabria, Rioja

Granny Smith Pork Chop
Grilled bone-in pork chop served with a caramelized shallot and granny smith apple compote, accompanied by Yukon gold mashed potatoes and grilled asparagus 23.99
Recommended wine selection.....
Grooner, Gruner Veltliner

Petite Filet Pepperonata
Grilled five ounce tenderloin of beef, served over lemon arugula, peperonata, and parmesan risotto 24.99
Recommended Wine.....Louis Martini, Cabernet Sauvignon

Citrus Glazed Scrod
Fresh scrod with a citrus-horseradish glaze, topped with toasted coconut, accompanied by jicama slaw and basmati rice 21.99
Recommended Wine.....Erath, Pinot Noir

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

Sautéed Spinach
with roasted garlic and toasted pignolis 6.99

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

Save Room for Dessert

Turtle Torte
Rich chocolate cake layered with chocolate whipped cream, caramel, and pecans 6.99