



Appetizers

Asparagus Ravioli

8

Fresh Raviolis in a tarragon cream reduction, garnished with grilled asparagus and white truffle oil

Fresh PEI Mussels

8

Steamed in a sherry, garlic, tomato, olive oil, lemon, and a fresh herb broth

Saffron Risotto Fritters

7

Blended with asiago and parmesan cheese, pan fried and served with a roasted tomato cream sauce

Spicy Tangy Calamari

9

Fresh Calamari, breaded, fried and tossed with white wine, lemon, garlic, and hot cherry peppers

New England Style Crab Cakes

9

Pan fried served with a Dijon mayonnaise on a bed of mixed house greens

Roasted Scallops with Artichoke Hearts

10

Large Sea Scallops roasted with artichoke hearts and topped with a lemon yogurt sauce

Salads

Caesar Salad

6

Classic Caesar, chopped romaine tossed with house made croutons in a creamy Caesar dressing. Topped with shredded parmesan. Anchovies optional

Black Orchid Salad

7

Mixed field greens topped with gorgonzola, sun dried cranberries, and candied pecans. Finished with a white balsamic raspberry dressing

Grecian Salad

7

Field greens topped with a mixture of tomatoes, kalamata olives, onions, cucumbers, and feta cheese. Tossed in a Greek dressing

Sirloin Salad

10

Sliced sirloin topped with grated asiago cheese served over baby arugula dressed with white balsamic vinaigrette and served with a goat cheese crostini



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Pastas

Shrimp and scallop Pomodoro

22

Shrimp and scallops sautéed to perfection in a garlic, shallot, tomato, basil, white wine, and lemon sauce. Tossed with Chef's choice of pasta

Chicken Basilico

19

Chicken breast sautéed with artichokes hearts and sun dried tomatoes tossed in a pesto cream. Tossed with Chef's choice of pasta

Entrées

Australian Rack of Lamb

29

Mint and Black Pepper cured Roasted Rack of Lamb served with fava bean sautéed with baby arugula. Finished with a roasted garlic demi glaze

Roasted Organic Chicken

20

Half Chicken rubbed with lemon and fresh herbs. Roasted and served with a pan gravy

Eggplant Napoleon

16

Thinly sliced Italian eggplant breaded, pan-fried, and layered with buffalo mozzarella, basil, ricotta cheese, and our delicious red sauce

Parmesan Encrusted Haddock & Scallops

25

Sour cream rubbed fresh haddock and sea scallops topped with parmesan cheese and baked to a perfect caramelized finish

Organic Scottish Salmon in Parchment

27

Shaved fennel, julienne zucchini and carrots, lemon juice, and extra virgin olive oil wrapped in parchment paper and baked

From the Grille

Veal Sirloin

30

Rosemary and mustard seed crusted veal sirloin. Grilled, sliced, and served with a light herb demi glaze

Filet Mignon

26

8 oz center cut USDA Choice Filet served with choice of wild mushroom demi glaze or green peppercorn sauce

New York Strip Sirloin

28

14 oz Center cut USDA Choice sirloin served with choice of wild mushroom demi glaze or green peppercorn sauce