

### STARTERS

- Gazpacho 8.00
- Roasted Garlic and Peppers with Grilled Bread 10.00
- Bread and Butter 2.00 Per Person
- Asparagus and Morel Mushroom Gratin 15.00
- Lobster Ravioli with San Marzano Tomatoes and Saffron Broth 16.00
- Moonstone (MA) Oysters on the Half Shell 18.00

### SALADS

- Mixed Field Greens with Your Choice of Dressings 8.00
- Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
- Arugula Salad...Lemon Vinaigrette, Tomato, Red Onion, Parmesan Cheese, Grilled Artichoke 10.00
- Best Wedge Ever...Chopped Romaine with Bacon, Red Onion, and Tomatoes. Creamy Roquefort 11.00

### ENTREES

- Broiled Whitefish with House Seasoning -or- Sautéed with Lemon Caper Sauce 28.00
- Shrimp Riva... Shrimp Tossed with Linguini, Spinach, Tomato, Olives, and Garlic. Balsamic Vinegar Sauce 30.00
- Rosemary Roasted Boneless Half Chicken with Fingerling Potatoes, Beans, and Balsamic Onions 23.00
- Northern Fried Chicken...Mashed Potatoes and Gravy, Buttered Noodles and Peas 25.00
- Mushroom Bolognese with Spaghetti Squash 21.00
- Half Roasted Duck with Fingerling Potatoes and Cherry Port Wine Sauce 32.00
- Slow Roasted Baby Back Ribs with Cherry BBQ Sauce, Mashed Potatoes and Mojo Slaw 30.00
- Miso Marinated Salmon with Basmati Rice and Stir-fry Vegetables 29.00
- 6 oz. Char Grilled Filet of Beef with Bearnaise Sauce, Dauphinoise Potatoes and Broccoli 38.00
- Shaking Beef...Tenderloin Tips Stir Fried with Onion, French Beans, and Spicy Thai Chili Sauce 28.00
- Grilled Prime NY Strip Steak with Lellis Zip Sauce with Mushrooms and Shallots, Broccoli, Mashed Potatoes 45.00
- House made Veal Raviolis with Morel Mushroom and Asparagus Cream Sauce 38.00
- Champagne Poached Monkfish with Morel Mushrooms, Asparagus, Warm Bean Salad 34.00
- Oven Roasted Bacon Wrapped Pork Tenderloin with Mustard Sauce, Mashed Potatoes, Broccoli 26.00

### DESSERTS

- Bread Pudding with Bourbon Pecan Sauce 8.00
- Tropical Carrot Cake 8.00
- Bumpy Cake 9.00
- Strawberry Tart with Vanilla Cream 8.00

**Add Sautéed Morel Mushrooms to any dish for 15.00**

### **Whites and Rose**

Bordeaux, Chateau Bonnet, AOC, 2020 9/34  
Chardonnay, Grayson, California, 2019 8/30  
Chardonnay, Gibbs, Napa Valley, 2020 13/50  
Pinot Grigio, Mezzacorona, Trentino, 2020 8/30  
Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2020 10/38  
Sauvignon Blanc, Unique, France, 2021 12/46  
Riesling, Shady Lane Cellars, Dry, Leelanau Peninsula, MI, 2017 8.50/32  
Rose, Domaine Houchart, Provence, FR, 2021 10/38

### **Reds**

Cabernet Sauvignon, Castle Rock, Paso Robles, 2017 9/34  
Cabernet Sauvignon, Daou, Paso Robles, 2020 12.50/48  
Malbec, Trapiche 'Broquel' Mendoza, Argentina, 2019 10/38  
Bordeaux, Chateau de Camarsac, France 2019 8/30  
Pinot Noir, Stoller, Willamette Valley, OR, 2020 12.50/48  
Red Blend, Quilt, Napa Valley, 2020 13/50  
Chianti Classico Riserva, Lornano, 2016 14/54

### **Dessert Wines**

Josefina Pinol, Terra Alta, Spain, 2015 10  
Dows Ruby Port 7.50  
Taylor-Fladgate, 20 Year Tawny 15