



LITTLE PLATE

BRUSCHETTA

Locally grown hothouse tomatoes from Maine, homemade mozzarella and a balsamic reduction over toasted ciabatta bread.
8.95

TUNA TARTARE

Raw Tuna*, diced avocado and toasted sesame seeds served on crispy panko triangles and a side of wasabi. If you haven't tried this dish yet, well, you really should
9.95

BAKED BRIE EN CROUTE

Brie Cheese with a mixed berry compote and wrapped in warm puff pastry. Available for Dessert as well.
13.95

PIZZETTE DU JOUR

Grilled Flatbread topped off with our freshest ingredients!
8.95

ROMAINE SALAD

Crisp Romaine lettuce tossed with Extra Virgin Olive Oil, Asiago cheese, homemade croutons and a grilled lemon.
4.95

BUTTERNUT SQUASH AND CHIPOTLE PEPPER SOUP

Pureed roasted butternut squash, warm spices and chipotle peppers
4.95

SOUP DU JOUR

Ask your server about today's tasty soup!
4.95

BIG PLATES

PISTACHIO ENCRUSTED TILAPIA

Tilapia coated in crushed Pistachios and Sweet Soy sauce. Accompanied by sticky rice and seasonal vegetables.
14.95

GRILLED CHICKEN PANINI

Grilled chicken, sliced avocado, bacon and a light coating of our chipotle aioli* served on a grilled panini with potato crisps.
10.50

GRILLED VEGETABLE FLATBREAD

Grilled seasonal vegetables in a Greek-style roll-up with yogurt sauce.
10.50

BAKED RIGATONI BOLOGNESE

Rigatoni pasta with our slow-cooked tomato and meat sauce and topped off with our house-made mozzarella.
13.95

SALMON

Fresh Salmon served with sticky rice and seasonal vegetables.
15.95

CARRIBBEAN SALAD WITH GRILLED SHRIMP

Mixed greens, citrus fruit and crispy noodles topped off with grilled shrimp.
15.95

CHOPPED SALAD

Baby Iceberg lettuce, hard boiled eggs, bacon and other tasty ingredients topped off with Grilled Chicken.
13.95

GRILLED PESTO AND ASIAGO CHICKEN

Grilled Chicken Breast topped off with Pesto and Asiago Cheese. Served with sticky rice and seasonal vegetables.
13.95