



## TARTERS

**New England Clam Chowder**  
*classic clam chowder, oyster crackers*

**French Onion Soup**  
*beef broth, caramelized onions,  
sherry, crouton, blended cheeses*

**Wood Fired Herb and Cheese Breadsticks**  
*alfredo and marinara dipping sauces*

**Sweet and Sour Calamari**  
*napa cabbage slaw, wasabi aioli*

**Wood Fired Globe Artichoke**  
*warm drawn butter, sriracha aioli*

**Alaskan King Crab Legs and Black Tiger Shrimp Cocktail**  
*spicy cocktail sauce, warm drawn butter*

**Crispy Seared Pressed Berkshire Pork Shoulder**  
*delicate sous vide pork, pickled red onions,  
black beans, tomato lime salsa*

**Black Angus Beef Carpaccio**  
*paper-thin beef, baby arugula,  
shaved parmesan, sea salt, fresh grated  
horseradish, wood-fired crostini*

**Wood Fired Spanish Paella**  
*p.e.i. mussels, tiger shrimp, chorizo sausage,  
saffron calasparra rice, snow peas*



## ALADS

**Belvedere Iceberg Wedge**  
*marinated tomatoes, cucumbers, red onions,  
button mushrooms, maytag blue cheese dressing*

**Caesar Salad**  
*chopped hearts of romaine, croutons,  
reggiano-parmesan, house caesar dressing*

**House Salad**  
*mixed greens, grape tomatoes, cucumbers,  
fresh strawberries, crumbled goat cheese*

**Fire Grilled Heart of Romaine**  
*crisp pancetta, ricotta salata, grape  
tomatoes, peppadew pepper dressing*

**Cantaloupe Carpaccio**  
*thin sliced melon, arugula, feta cheese,  
jalapeno, black olive vinaigrette*

**Colossal Blue Crab and Fresh Fruit**  
*hand-picked crab, seasonal fruit,  
candied spiced pecans*

**Additional Dressings Available:**  
*maytag blue cheese, creamy balsamic, ranch, raspberry vinaigrette, red wine vinegar and oil*



## ASTA & PIZZA

### **Spicy Pork Bolognese**

*rich, creamy red sauce, slow roasted berkshire pork, spices, pappardelle pasta*

### **Maine Lobster Primavera**

*butter poached lobster, wild mushroom ravioli, spring vegetables, garlic, cold-pressed olive oil, reggiano-parmesan citrus cream*

### **Rotisserie Chicken Alfredo**

*pulled chicken, tomato concassé, spring vegetables, parmesan, penne pasta, poached farm fresh egg*

### **Baked Spinach Lasagna**

*ricotta, buffalo mozzarella, parmesan, red sauce, sauté spinach, housemade pasta verde*

### **Italian Margarita Pizza**

*sliced tomato, basil, buffalo mozzarella*

### **Five Cheese White Pizza**

*ricotta, mozzarella, provolone, asiago, reggiano-parmesan, herb and garlic béchamel*

### **Create Your Own Pizza**

*red or white sauce and cheese*

*additional toppings: white anchovies, bacon, beef, italian sausage, baby artichoke hearts, banana peppers, mushrooms, spinach, red onion, pepperoni, sundried tomatoes*



## ENTREES

### **Herb Crusted Prime Rib of Beef**

*shallot thyme au jus, horseradish cream, house onion rings*

### **Cedar Plank Roasted Copper River Salmon**

*ginger maple glazed*

### **Scallopine of Swiss Veal Loin**

*fresh morel mushrooms, leeks, tomato concassé, veal jus, peppered bacon*

### **Slow Roasted ½ Rack of Lamb**

*rosemary garlic marinade, house onion rings, creole mustard sauce*

### **Pan Seared Chilean Sea Bass**

*preserved lemon oil, crispy fried leeks*

### **Snake River Wagyu Beef Strip Steak**

*wild mushroom ragout, house onion rings, cabernet demi*

### **Rotisserie ½ Chicken**

*garlic wilted spinach, natural jus*

### **Filet Imperial**

*grilled filet of beef tenderloin, jumbo lump crab cake, sweet corn bacon relish, béarnaise sauce*

SERVED WITH SEASONAL VEGETABLE(S) AND CHOICE OF TONIGHT'S POTATO OR RICE