

# For Starters

<b>Smoked Mozzarella &amp; Ricotta Fritters,</b> tomato puree	7
<b>Steamed Clams,</b> chorizo, potato, pepper, onion, garlic, white wine	9
<b>Lump Crab Cake,</b> frisée, apple wood bacon, chipotle rémoulade	10
<b>Shrimp Cocktail,</b> horseradish cream, cocktail sauce	10
<b>Pork &amp; Sweet Potato Strudel,</b> coconut cream, chili, onion, phyllo	9
<b>Cornmeal Dusted Calamari,</b> tossed with hot cherry peppers or traditional marinara	10
<b>Steamed Mussels,</b> garlic, fresh herbs, choice of marinara or white wine	9
<b>Baked Clams,</b> thyme, lemon, bacon, celery, onion	8

# East Wind Soup Kettle

<b>Soup Du Jour</b>	5
<b>French Onion Crock,</b> caramelized onions, sherry, thyme, garlic crouton, swiss & mozzarella duo	6
<b>Shrimp Bisque,</b> sautéed shrimp garnish	7

# Salads

<b>Caesar Salad,</b> romaine heart, garlic crustini, shaved grana	7
<b>Desmond's Chopped Salad,</b> spring mix, roasted peppers, candied walnuts, gorgonzola, dried cranberries, raspberry vinaigrette	8
<b>Iceberg Wedge,</b> apple wood bacon, chopped tomato, chives, red onion, Roquefort dressing	8
<b>Farm Stand Asparagus,</b> grape tomato, lemon vinaigrette, shaved grana	7
<b>Field Greens,</b> grape tomato, radish sprouts, English cucumber	7

**Add Chicken \$4     Add Shrimp, Salmon\*, or Steak\* \$6**

# Pastas

<b>Parpardelle,</b> sausage, chicken, balsamic wild mushroom ragout	17
<b>Open Faced Lobster Ravioli,</b> asparagus, corn, tarragon, pasta sheet, sweet sherry cream	22

<b>Orecchiette</b> , baby spinach, roasted tomato, garlic cream	15
<b>Rigatoni Bolognese</b> , ground filet, crumbled sausage, marinara, basil cream	17

## Fish

<b>Seared Sea Scallops*</b> , julienne pico, soffrito rice, avocado puree	25
<b>Atlantic Salmon</b> , French lentils, bacon, Julienne potatoes	23
<b>Miso Glazed Cod</b> , Thai broth, Soba noodles, braised bok choy	26

## Poultry

<b>Duck Leg Confit &amp; Seared Breast</b> , white bean mash, warm bacon vinaigrette	24
<b>French Breast Chicken</b> , string beans, pan au jus, choice of potato	19

## Meat

<b>10oz. Flat Iron Steak*</b> , Cipollini onions, shitake mushrooms, truffle potato puree	20
<b>Lamb Provencal*</b> , tomato, black olive, rosemary, fingerling potatoes	28
<b>Braised Boneless Pork Rib</b> , spaetzle, glazed carrots, mustard demi glace	26
<b>14oz. New York Strip*</b> , herb butter, choice of potato	25
<b>Grilled Filet Mignon*</b> , Chianti bordelaise, choice of potato	30
<b>32 oz. Porterhouse*</b> , frizzled onion, choice of potato	34

## Sides

Boursin Creamed Spinach Garlic Mashed Potatoes	5
Baked Potato	
Idaho Steak Fries	
Frizzled Buttermilk Onions	
Asparagus Risotto	
Sweet Potato Fries with Maple Aioli	

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs, may increase your risk of food-bourne illness especially if you have certain medical conditions.