

DINNER MENU

Appetizers & Salads

French Onion Soup 11

Onion broth, garlic crostini, Gruyère cheese

Calamari Arrabbiata 17

Fried squid with marinated hot chili peppers, lemon and marinara on the side

Cheese Board (chef's choice) 17

Jam, strawberries crostini

Baked Stuffed Clams 16

Chopped local clams, herbs, breadcrumbs, grilled lemon

Mussels in White Wine Broth 17

Shallots and garlic, chopped tomatoes, lemon juice, herbs

Crispy Shrimp and Chive Risotto Cake 16

With eggplant caponata and arugula

Bacon Wrapped Chicken Tenderloins 14

With honey mustard dipping sauce

Steamed Beef Dumplings 14

Scallions, ginger garlic, sambal with a soy dipping sauce

Seared Tuna 18

Furikake seasoning, soy glaze and wasabi aioli

Roasted Cauliflower Salad 14

Avocado and spiced chick pea, Arcadian mix, creamy tahini dressing

Twin Burrata and Charred Citrus Salad 16

Moro orange, red grapefruit and naval orange, mint and pistachio, balsamic glaze and extra virgin olive oil

Roasted Beet and Baby Carrot Salad 14

Red beets, candied beets, golden beets, walnuts, pickled red onions, goat cheese, red wine vinaigrette

Grilled Romaine Hearts 13

Caesar dressing, parmesan cheese, charred lemon croutons

Desmond's Salad 15

Mesclun lettuce, Bartlett pears, gorgonzola, dried cranberries, candied walnuts, raspberry dressing

Asian Salad 14

Mesclun mix, sliced cucumbers, peppers, edamame, Napa cabbage, purple cabbage, carrots, sesame ginger vinaigrette

Add to any of the salads chicken +\$5, shrimp or salmon +\$7

Dinner Entrées

Potato Crusted Flounder 32

Medley of vegetables finished with lemon cream

Cabernet Braised Short Ribs 31

Garlic mashed potato and honey, cumin roasted root vegetable, fried onion, balsamic glaze

Roasted Half Chicken 24

Truffle mushroom risotto, asparagus, white wine jus

Bucatini Seafood Fra Diavolo 32

Shrimp, little neck clams, mussels, scallops, hot cherry peppers tossed in a white wine tomato sauce

Mediterranean Grilled Salmon 29

Israeli couscous stewed with cherry tomato and fennel, topped with olive pistachio gremolata

Cider Brined Pork Chop 26

Roasted root vegetables and Brussels sprouts, mashed potato, finished with caramelized apple wedges and onions

Short Rib Pappardelle 28

Large noodles tossed with exotic mushrooms and oven roast tomato in a Marsala sauce finished with a splash of cream

Char Grilled Marinated NY Strip Steak 38

Roasted mushrooms, twice baked potato grilled broccoli, roasted garlic and herb butter, port wine reduction

Penne alla Vodka 22

Pasta tossed in tomato cream made with prosciutto shallots and garlic topped with parmesan

Chicken Pot Pie 22

Simmered tender whole chicken with aromatic vegetables and peas in a velvety velouté topped with puff pastry

Sides \$7

Mushroom Risotto
Mashed Potato

Sautéed Spinach
Shoestring Fries

Roasted Root Vegetables