



Dinner Menu

Appetizers

- TAVERN CLAM CHOWDER
Cup \$4.95 *Crock* \$5.95
- FIVE ONION SOUP with GRUYERE CHEESE \$5.95
- ASIAN VEGETABLE SOUP
Cup \$4.95 *Crock* \$5.95
- GREEN LIPPED MUSSELS \$8.95
With a crabmeat vinaigrette
- GRILLED OLIVE OIL BRUSHED FLATBREAD \$8.95
Kalamata olive tapenade and roasted red pepper hummus
- NEW ORLEANS STYLE STEAMED SHRIMP REMOULADE
1/4 Pound \$5.95 *1/2 Pound* \$11.50
Full Pound \$21.95
- JUMBO SHRIMP COCKTAIL \$11.95
Bloody Mary cocktail sauce
- BLACK and WHITE SESAME SEARED TUNA SEAWEED SALAD \$11.95
Ginger wasabi drizzle
- GEMELLI PASTA PEPPERONATA \$8.95
Roasted sweet peppers, white beans, spinach and sun-dried tomatoes, light dry sherry cream sauce

Salads

- BABY SPINACH SALAD \$10.95
With a pistachio crusted warm goat cheese dressed with a dried apricot vinaigrette
 - CAESAR SALAD \$6.95
Baby romaine leaves mixed with creamy garlic dressing
 - MIZUNA and BELGIUM ENDIVE SALAD \$11.95
Salmon Valley bleu cheese, toasted walnuts and pancetta chips, creamy caramelized onion dressing
 - LOBSTER TARRAGON SALAD \$15.95
On crisp field greens tossed with lemon-herb vinaigrette
 - MESCLUN FIELD GREENS \$6.95
With lemon vinaigrette dressing
- ADD ANY of the FOLLOWING to a SALAD
- Grilled Chicken* \$5.95 *Grilled Steak, Grilled Shrimp or Seared Rare Tuna* \$6.95

Entrées

- MOLE RUBBED GRILLED RIBEYE \$24.95
Tequila goat cheese demi-glace
- NEW YORK STRIP STEAK \$26.95
Port and fig demi-glace
- ARMORY SURF & TURF \$26.95
Southwestern spice rubbed flat iron steak and grilled shrimp, chipotle pepper butter
- GARAM MASALA LAMB LOIN CHOPS \$24.95
With chick pea and tomato salad, pomegranate-cumin glaze and cilantro-mint yogurt
- BREAST of FREE RANGE CHICKEN \$18.95
Baby spinach, pinenuts and brie with a Chardonnay reduction sauce
- CHESAPEAKE SPICE PALE ALE BATTER DIPPED FILLET of SALMON \$21.95
Granny Smith apple and jicama slaw, horseradish spiked tartar sauce
- OPEN FACED SEAFOOD RAVIOLI \$24.95
Scallops, shrimp, green lipped mussels and calamari, coconut red curry sauce
- SWORDFISH STACK \$18.95
Layered with blue crabmeat and toasted almonds
- TOASTED OATS and CORIANDER CRUSTED SEA BASS \$24.95
Mandarin orange and rum mojo
- MEDITERRANEAN STYLE PAN SEARED MAHI-MAHI \$21.95
Tomato, olives, garlic, lemon and olive oil, served with saffron basmati rice
- ROASTED GARLIC and ASIAGO POLENTA \$17.95
Wild rice, green lentil and seasonal mushroom ragout
- GEMELLI PASTA PEPPERONATA \$16.95
Roasted sweet peppers, white beans, spinach and sun-dried tomatoes, light dry sherry cream sauce

Dennis Brake, Executive Chef

18% gratuity will be added to parties of 6 or more

State of Connecticut regulation section 19-13-B42

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."