



## Seasonal Dinner Menu, 2021

### Appetizers

<b>NYC Flat Bread</b> <i>With Roasted Pepper, Fresh Mozzarella, Basil and Balsamic Glaze</i>	14
<b>Cheese and Crudités</b> <i>With Cheddar, Pepper Jack, Swiss, Smoked Gouda, Hummus, Red Pepper Marmalade and Raw Dipping Vegetables</i>	13
<b>Sliced Filet Mignon Bruschetta</b> <i>With Mixed Green Olive Oil, Balsamic Vinegar on Garlic Bread</i>	16
<b>Mixed Field Green House Salad</b> <i>with Cucumber, Carrot and Tomato Garni and Choice of Dressing</i>	6

### Soup Du Jour

Cup or Bowl 4/7

### Entrees

<b>*Shrimp Scampi</b> <i>over Vegetable Risotto</i>	26
<b>Catch of the Day</b>	TBA
<b>Orecchiette Primavera</b> <i>With Assorted Spring Vegetables and Light Asiago Cheese Cream Sauce</i>	18
<b>Add Grilled Sliced Chicken</b>	5
<b>*Sesame Seared Tuna</b> <i>With Wasabi and Pickled Ginger</i>	27
<b>*Grilled Skirt Steak</b> <i>with Chimichurri Sauce (Cooked to Order)</i>	25
<b>Chicken Parmesan over Linguine</b>	18
<b>*10 oz. Fresh Ground Short Rib Burger</b> <i>Accompanied by Crisp French Fries and Pickle Spear</i>	15

### Salads

<b>*Spring Salad</b> <i>with Fresh Strawberries, Feta Cheese, Toasted Sunflower Seeds, Red Onions, Mixed Greens with a Creamy Poppy Seed Dressing</i> <i>Topped with Grilled Chicken, Salmon or Shrimp</i>	15/17/19
<b>*Roasted Beet Salad</b> <i>with Avocado, Goat Cheese, Baby Arugula and Apple Vinaigrette</i> <i>Topped with Chicken or Salmon or Shrimp</i>	15/17/19

*Before placing your order, please inform your server if a person in your party has a food allergy*

*\*Cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*