

# ALL DAY MENU

## STARTERS

<b>Fruit &amp; Cheese for Two</b>	14
assorted cheeses, fresh seasonal fruit	
<b>Mezze Platter</b>	16
hummus, tapenade, honey lemon Whipped feta, marinated peppers, artichokes, dolma, warm pita	
<b>Fried Camembert Cheese</b>	15
served with honey mustard	
<b>Crab Cakes</b>	17
spicy cajun remoulade	
<b>Fried Calamari</b>	16
sweet spicy chili sauce	
<b>Basil Pesto Bruschetta</b>	14
roma tomatoes, garlic, basil, extra virgin olive oil, basil pesto drizzle, toasted crostini	

## SOUP & SALADS

<b>Soup du Jour</b>	7 / 10	<b>French Onion Soup</b>	11
<b>Lobster Bisque</b>	9 / 12	<b>NE Clam Chowder</b>	8 / 11
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<b>Mixed Field Greens</b>			9 / 12
mixed greens, tomatoes, cucumbers, carrots, onions, balsamic vinaigrette			
<b>Caesar</b>			10 / 15
romaine, croutons, parmesan, creamy caesar dressing			
<b>Chopped Chef Salad</b>			16
ham, turkey, swiss, bacon, cheddar, hard boiled egg, served over romaine			
<b>Roasted Beet Salad</b>			15
goat cheese, pickled onions, mixed greens, cider vinaigrette			
	add chicken 8	add salmon 9	

## HANDHELDS

All Sandwiches Served with French Fries

<b>Chicken Caesar Wrap</b>	17
romaine, parmesan, creamy caesar dressing, flour tortilla	
<b>Traditional Club</b>	17
turkey, lettuce, tomato, bacon, mayo	
<b>The Calvin</b>	16
avocado, brie, spinach, tomato, red onion, balsamic glaze, rye toast	
<b>Reuben</b>	18
corned beef, sauerkraut, swiss cheese, 1000 island dressing, grilled rye	
<b>Fishamajig</b>	18
crispy cod, american cheese, tartar, grilled white bread, cole slaw	
<b>Chicken Sandwich</b>	18
choice of fried or grilled italian marinated breast, cheddar, lettuce, tomato, onion, sriracha aioli, brioche bun	

<b>Build Your Own Burger</b>	18
your way	
add avocado or fried egg \$1	
<b>Garden Burger</b>	17
garden burger, guacamole, smoked gouda, crispy onion straws, lettuce, tomato, brioche bun	

## STREET TACOS

<b>White Fish Taco</b>	18
cajun seared or fried crispy	
<b>Grilled Chicken Tacos</b>	17
southwest seasoned grilled thighs	
<b>Short Rib Tacos</b>	19
red wine braised	

All Tacos Come in 2 Soft Corn Tortillas with Cilantro Slaw, Pickled Red Onion, Guacamole, Cotija, Creamy Chipotle Dressing; Served with French Fries.

## ENTREES

<b>Wild Mushroom Risotto</b>	26
portobello. button, shiitake, parmesan	
<b>Fish &amp; Chips</b>	28
fresh fried cod, cole slaw, tartar sauce, french fries	
<b>Pan Seared Statler Chicken</b>	29
whipped garlic mashed potatoes, market vegetables, sherried pan jus	
<b>Lobster Mac &amp; Cheese</b>	38
sherry cream sauce, seasoned cheddar crumb, penne	

<b>Pan Seared Salmon</b>	30
market vegetables, rice pilaf, garlic lemon beurre blanc	
<b>Braised Short Rib</b>	34
red wine braised, whipped garlic mashed potatoes, market vegetables	
<b>New York Strip Steak</b>	40
whipped garlic mashed potatoes, market vegetables, shallot demi-glace or gorgonzola cream	

# WINE & COCKTAILS



## WINE

### BUBBLES

MOSCATO D'ASTI <b>Risata split</b>	Piedmont, Italy	9
PROSECCO <b>Riondo split</b>	Veneto, Italy	10
PROSECCO <b>La Marca 375ml</b>	Veneto, Italy	16
PROSECCO <b>La Marca</b>	Veneto, Italy	30
BRUT SPARKLING <b>Chandon</b>	Napa, California	45
SPARKLING ROSE <b>Mumm</b>	Napa, California	47
Brut Champagne <b>Moet &amp; Chandon</b>	Champagne, France	75
Brut Champagne <b>Veuve Clicquot 375ml</b>	Champagne, France	55
Brut Champagne <b>Veuve Clicquot</b>	Champagne, France	90

### ROSÉ

ROSÉ <b>Famille Perrin,</b>	Rhône Valley, France	10 / 38
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### LIGHT AND FRESH

MOSCATO <b>Canyon Road</b>	Sonoma, California	9 / 30
PINOT GRIGIO <b>Three Pears</b>	Napa, California	10 / 36
PINOT GRIGIO <b>Santa Margherita</b>	Alto Adige, Italy	49
RIESLING <b>SeaGlass</b>	Santa Barbara California	30
SAUVIGNON BLANC <b>Whitehaven</b>	Marlborough New Zealand	20
SAUVIGNON BLANC <b>Oyster Bay</b>	Marlborough New Zealand	11 / 38

### FULL AND INTENSE WHITES

CHARDONNAY <b>Josh</b>	Sonoma, California	9
CHARDONNAY <b>Harken</b>	Paso Robles, California	10

### SILKY AND SEAMLESS REDS

MONTEPULCIANO <b>Fantini</b>	Abruzzo, Italy	10 / 38
CÔTES DU RHÔNE <b>Guigal</b>	Rhône Valley, France	13 / 49
MERLOT <b>Decoy</b>	Napa, California	12 / 45

### SUPPLE AND SENSUAL REDS

RED BLEND <b>Conundrum</b>	California	10 / 38
ORGANIC MALBEC <b>Argento</b>	Mendoza, Argentina	10 / 38
CABERNET <b>Joel Gott</b>	Napa, California	24
CABERNET <b>Bonanza</b>	Napa, California	11 / 40
CABERNET <b>Daou</b>	Paso Robles, California	15 / 55
RED BLEND <b>Paraduxx by Duckhorn</b>	Napa, California	47
CABERNET <b>Caymus</b>	Napa, California	110

## HANDCRAFTED COCKTAILS

### Pineapple Rum Mojito **15**

Captain Morgan Pineapple, Fresh Mint, pineapple juice

### Noho Sparkler **17**

Grey Goose La Poire, St. Germain, Champagne

### Bee Sting **17**

1800 Silver, Lemon, Lime, Grapefruit, Jalapenos

### Raspberry Limoncello **17**

Raspberry Vodka, Limoncello, Pomegranate Juice, Champagne

### Kentucky Buck **16**

Bulleit Bourbon, lemon, strawberry, ginger beer

### Cucumber Gimlet **16**

Cucumber Vodka, lime juice, fresh cucumber

## DRAFTS

Ask Your Server About Our Seasonal Selection

## BOTTLES

Bud Light, Budweiser, Coors Light,	6
Corona Michelob Ultra, Blue Moon	6
Stella Artois, Heineken, Sam Adams	7
Sierra Nevada Pale Ale	7
Jack Abby Post Shift Pilsner	10
Progression Brewing Connect the Dots	10
Guinness Draft Pub Can	9
Original Downeast Cider (GF)	8
High Noon - watermelon or pineapple	8
High Noon - grapefruit or black cherry	8
Sam Just the Haze IPA (Non-Alcoholic)	6
Athletic Run (Non-Alcoholic)	6
Heineken Zero (Non-Alcoholic)	6
Guinness Zero (Non-Alcoholic)	9