# To share

**Crunchy Ranch Quesadilla**
crispy chicken, bacon, guacamole, cheddar-jack, lettuce, tomato, red onion, ranch 16.95

**Thai Chili Calamari**
crispy calamari rings tossed in our sweet and spicy Thai chili sauce 16.95

**Spanakopita (Spinach Pie)**
Flaky phyllo pastry stuffed with a savory blend of spinach, feta cheese, fresh herbs, baked until golden brown and served warm 14.95

# Drinks

**Espresso Martini**
*Grey Goose vodka, coffee liqueur, Illy espresso* 13.95
*/ add shot Bailey's Irish Cream 2 /*

**Aperol Spritz**
a refreshing blend of Aperol, Prosecco, and soda, served over ice with an orange slice 12.95

**Bahama Mama**
Malibu, Myers rum, banana liqueur, grenadine, fresh OJ & pineapple juice 12.95

**Electric Blue Lemonade**
Titos vodka, freshly squeezed lemonade, blue curaçao 12.95

**Oat & Honey Latte**
Lavazza espresso with steamed oat milk, lightly sweetened with golden honey 6.50

**Chai Tea Latte**
*Nirvana in a cup* 6.50

**Boylan Bottling Co. Soda**
an American craft soft drink manufacturer founded in 1891 in Paterson, New Jersey famous for its premium, small-batch craft sodas made with pure cane sugar 4.25
*/ Orange, Creme, Root Beer, Black Cherry /*

**Jarritos**
a popular Mexican soft drink brand founded in 1950 by Don Francisco "el Güero" Hill, famous for using 100% real cane sugar instead of high-fructose corn syrup 4.25
*/ Lime, Tamarind, Pineapple, or Mandarin /*

**Freshly Squeezed Lemonade**
deliciously sweet and tart, made in house daily 5.95
*/ add flavor +.50 strawberry, blue raspberry, mango, peach, or cucumber /*

# Dinner Specials

served with soup or salad and house dessert. Upgrade to any dessert for 2.95

**Chicken Paillard**
sautéed chicken in a lemon wine sauce with sun-dried tomato, crushed red pepper flakes and parsley over linguini pasta 25.95

**Flounder Filet Almondine**
Pan seared in a lemon wine sauce, roasted almonds, with roasted potatoes and broccoli 27.95

**BBQ Pulled Pork Mac and Cheese**
cavatappi pasta with our homemade cheese sauce topped with slow roasted BBQ pulled pork 22.95

**Roasted Mushroom Ravioli**
baby arugula and thyme in a marsala cream sauce 20.95

**Tri-Color Tortellini Alfredo**
Cheese-filled tortellini tossed in a rich and creamy Parmesan Alfredo sauce. 20.95
*/ add chicken +4.95 add shrimp +10.95 /*

**Yankee Pot Roast**
Slow Braised with it's own gravy, served with potato pancakes and market vegetables 24.95

**Salmon Stir Fry**
Salmon sautéed with vegetables in teriyaki sauce served over jasmine rice 27.95

**Cod Scampi**
Sautéed with garlic, butter and white wine, served with roasted potatoes and broccoli florets 26.95

**Branzino Filet Picatta**
sautéed in lemon caper sauce served with roasted potatoes and mixed vegetables 27.95

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**Grilled Whole Branzino**
Available whole or fileted with lemon, oregano, and Greek olive oil. Served with roasted potatoes and broccoli florets. 36.95