

## Starters

### Black Mission Fig & Crispy Prosciutto Flatbread

Fresh figs, gruyere, bleu cheese, aged balsamico 18

### Baked Stuffed Shrimp

(4) Shrimp stuffed with crab meat and served over a light Francese sauce 21

### Arancini Rice Balls

(3) House made Rice Balls made with sauteed onions, saffron white wine, stuffed with ciliegine served over marinara sauce 15

### Spinach & Artichoke Dip

Our Famous hot dip of spinach, artichokes, shallots, house cheese sauce, crispy tortilla.15

### Horiatiki Tomato Salad V

Jersey beefsteak tomatoes, red onions, cucumbers, bell peppers, oregano, extra virgin olive oil with Greek feta cheese 17

### Zucchini Blossoms

(4) Zucchini flowers stuffed with ricotta cheese, dipped in a beer batter, and fried golden served over skordalia (garlic dip) with marinara sauce 17

## Entrees

### Nova Scotia Day Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika cous cous 41

### Shrimp & Spinach Cavatelli

(5) Shrimp served over Homemade Spinach Cavatelli tossed in a spicy tomato cream sauce with sauteed asparagus, corn and fava beans. 32

### 18oz Kansas City Steak

Grilled to perfection with compound butter, steak fries and broccolini 65

### Maine Lobster Roll

(2) Lobster Rolls filled with chunks of sweet lobster meat, chopped celery, lettuce, tomato, chives & lemon Juice light mayo served on toasted brioche bun; kettle chips pickle 39

### Certified Angus Beef NY Strip

12oz Strip, compound butter, steak fries, chef's vegetable 55

### Homemade Veal Raviolis

Raviolis stuffed with sauteed veal, Manchego cheese, mascarpone, espelette, Pecorino Romano & Grana Padano. Tossed in garlic cream sauce & topped with peas and asparagus 29

## Artisan's Craft Beer on Draught

**Hefeweizen** 4.9% ABV \$8 Mild spice and banana aroma from German ale yeast.

**West Coast IPA** 6.2% ABV \$8 As the name implies, this is American style I.P.A-amber in color, medium-bodied, massive hop aroma & flavors abound in this beer.

**English Special Ale** 5.8% ABV \$8

**Raspberry Pale Ale** 5.2% ABV \$8

**Blood Orange IPA** 6.2% ABV \$8 Fresh blood orange juice blended with our House IPA

**Artisan's Blonde** 4.8% ABV \$8

**Ferrari-Carano Siena** 2021 Sanoma 10 glass/ 36 bottle

## Ciders (Gluten Free) 🍷

**Winchester Ciderworks Sinner's-** Sinner's is blended with elderberries to give both a beautifully balanced cider with a gorgeous red color. **6.2% ABV 16oz \$10**

**Winchester Ciderworks Pious Pear-** 50/50 blend of apples and pears that are slowly fermented to keep the fruity aromas. Perfect balance of sweetness and acidity! **6.0% ABV 16oz \$10**

## We are also now carrying Surfsides!

**Winchester Ciderworks 522 Black Currant-** A beautiful pink cider which marries the flavors of an off dry cider with light acidity to the fruitiness of blackcurrants. **6.2% ABV 16oz \$10**

**Winchester Winter Wonderland Cider-** Cider has been aged on Cinnamon sticks for six months and then a blend of spices is added to give a full-flavored cider which will warm the heart. **6.0% ABV 16oz \$10**