

TAPAS

Empanadas

Three Spanish turnovers filled with a blend of beef, hard boiled egg, green olives & Spanish spices served with our signature Marinara sauce

7.95

Bruschetta

Sliced French baguette, brushed with extra virgin olive oil, grilled & topped with vine-ripe tomatoes, fresh garden basil, garlic & parmesan cheese

7.95

International Cheese Board

An assortment of domestic & imported cheeses with home made fruit chutneys and pairing condiments

13.95

Fire Cracker Shrimp

Tiger Shrimp marinated in Thai chili & wrapped in a won ton, deep fried and served with sweet chili dipping sauce

8.95

Potato Gnocchi

Home made potato Gnocchi tossed in a Red pepper and Scallions ragout

6.95

Calamari

Fried breaded Squid served with a spicy Marinara sauce

7.95

Southern Jumbo Wings

Fried chicken wings smothered in home made North Carolina BBQ sauce

5.99

Popcorn au Gratin

An "Umami" of flavors between light and fluffy popcorn & wild mushroom, topped with shaved Reggiano cheese

7.95

Grits Croquettes

Stone ground grits tossed with bacon, scallions & Monterey Jack cheese, breaded and deep fried Served with bean dip

7.95

Quesadilla Picante

Andouille sausage & Monterey Jack cheese in a crispy flour tortilla served with home made salsa picante

8.95

MAIN COURSE

Add 2 dollars for soup or salad

Mediterranean Shrimp

Jumbo shrimp sautéed in olive oil with sun-dried tomatoes, artichoke hearts, Kalamata olives, shallots & garlic, deglazed with white wine & tossed with Penne pasta

20

Basil Chicken

Tender chicken breast in a creamy garlic basil sauce over herb mashed potato & seasonal vegetables

19

Crusted Pork Loin

Roasted pork tenderloin crusted with Dijon mustard served with smoked bacon, cider-glazed carrots and curried cranberries

19

NY Strip Steak

Grilled 10oz NY Strip steak in a burgundy peppercorn sauce served with roasted Fingerling potatoes & seasonal vegetables

22

Chicken Bravo

Spicy chicken in sun-dried tomato cream sauce tossed with Fettuccini topped with parmesan cheese

19

Maryland Crab Cakes

Two lump crab cakes served with mashed potatoes & home made coleslaw finished with a Thai chili sauce

22

Chicken Supreme

Prime cut chicken breast sautéed with red cabbage & onions deglazed with red wine and served with sweet potato Spaetzle and Sauerbraten sauce

18

Fish du Jour

Ask server for today's selection

Market price

Traditional Lasagna

Layers of Lasagna noodles, beef Bolognese sauce & Ricotta cheese topped with fresh Mozzarella cheese & finished with Parmesan cheese

17

Mushroom Tortellini

Home made wild mushroom filled tortellini finished with a pesto rosemary cream sauce

17



