

Tapas

Small plates (cold and hot)

House made Traditional Hummus \$5
Middle Eastern style

Hot and Spicy Fiery Pepper Hummus \$5
With Asian hot chili sambal

Southwestern Black Bean Dip "American Hummus"
With cilantro, lime and house fried chips \$5

Hummus Sampler
A taste of all three \$5

Bruschetta
Ripe tomato, red onion and basil with crostini \$5

Italian Salsa
Olives, artichoke hearts, roasted peppers & basil \$6

Eggplant and Goat Cheese Napoleon
Layered and baked with Pomodoro sauce and basil pesto \$5

½ lb Mediterranean Mixed Olive Bowl \$4

Imported Spanish Chorizo and White Beans
Slow cooked with roasted garlic and herbs \$6

Beef Short Rib Tapas
With chick peas on grilled bread \$6

Baby Pork Shank
With house made BBQ sauce and apples \$5

Grilled Long Stem Artichoke Hearts
With shaved Parmigiano Reggiano & lemon olive oil \$7

Gambas al Ajillo
Spain's classic garlic and herb shrimp \$7

Filet Mignon and Blue Cheese Tapas
With balsamic glaze \$8

Cajun Crab Hushpuppies
With pepper spiked Remoulade sauce \$6

Appetizers

Traditional size appetizers, soups and salads

Aromatic Bangkok Mussels
Steamed in coconut milk, white wine, lemongrass, chili & lime \$12

Duck Confit and Water Chestnut Dumplings
With sweet and spicy dipping sauce \$11

Baked Hand Rolled Turkish Cigars
Spiced lamb & goat cheese rolled in feuilles de brick pastry,
with cucumber tzatziki & spicy harissa sauce \$11

Flying Sesame Wings
In our sweet-hot glaze \$9

Spice Dusted Fried Calamari
Served with pomodoro sauce and hot pepper harissa sauce \$12

Thin Pounded Tuna Carpaccio
With Wasabi sesame seeds and saffron aioli on mixed greens \$13

Our Daily Chowder Pot
Ask your server for today's selection \$9

Two Tone Potato Soup \$8
With pancetta crisps

Simple Eleven Leaf Salad
A "house salad" with lemon vinaigrette \$8

Harvest Salad
Mixed baby greens, apples, Maytag blue cheese, pumpkin seeds
and dried fruits in a Meritage vinaigrette \$11

Our Caesar Salad
Loaded with Parmigiano Reggiano & pesto croutons \$9

Pizza

Thin crust

Pancetta Two Cheese Mozzarella and goat cheese with Italian bacon \$15

Fra Diavolo Crumbled spicy sausage, cherry peppers and onions \$14

Palermo Anchovy, black olives, tomatoes, roasted garlic and mozzarella \$14

The Riviera Chunks of lobster meat and shrimp with fresh tomatoes \$21

Jamaican Pie Hot and spicy Jerk chicken and fried plantains and mozzarella \$15

Shrimp Casino Pancetta, sweet peppers and roasted garlic \$17

Grilled Tuna Sliced grilled tuna, tomato bruschetta and Kalamata olives \$16

Totally Veggie Fresh plum tomatoes, olives, artichokes, roasted pepper and basil \$14

BBQ Beef Short Ribs BBQ boneless ribs and caramelized onions \$15

Margherita Grape tomatoes, fresh mozzarella and fresh basil \$13

Pasta

- Fresh Cavatelli with Italian Spicy Sausage and Broccoli Rabe** Sautéed with garlic and XVOO \$19
- Grandma's Braised Boneless Beef Short Ribs** Slow cooked with tomatoes and red wine, on spinach gnocchi \$23
- Chicken and Artichoke Heart Pasta** With linguine in a sun-dried tomato, cream Romano sauce \$19
- Wild Mushroom Ravioli with Fresh Asparagus** In a brown butter-Romano sauce \$19
- Capellini with Gambas, Sea Scallops and Calamari** With Spanish chorizo, garlic and herb white wine sauce \$25
- Squid Ink Spaghettoni in Lobster Cream Sauce** Chunks of lobster meat and petite shrimp \$26
- PEI Mussels over Linguine** In white wine, shallot-herb butter sauce. Also available in Marinara sauce \$19
- Fettucine with Salmon Sauce** Pink cream sauce with asparagus and Parmigiano \$21

Seafood

- Seared Sea Scallops over Lobster Risotto** Sea scallops, creamy saffron lobster risotto and julienne vegetables \$30
- Creole Spice Rubbed Grilled Tuna Steak** With Key lime butter, Caribbean rice and peas \$26
- Aromatic Pacific Rim Mahi Mahi** With grilled pineapple and mango relish \$23
- Moroccan Spiced Salmon Filet on Vegetable Cous Cous** With grape tomatoes and lemon \$25

Premium Selected Meats

Grilled meats are served with your choice of Mashed, Shoe String Fries or Sweet Potato Mashed

- Tenderloin of Veal** Forestiere mushroom sauce \$35
- 20oz Pork T Bone Chop** Wild turkey-Granny Smith apple compote \$26
- Center Cut Filet Mignon** With three-peppercorn Bordelaise sauce \$35
- 14oz NY Strip Steak** Au Poivre \$35
- Savory Triple Mushroom Lamb Shanks** On two tone mashed potato \$25
- Jamaican Jerk Chicken** With Caribbean rice and peas and fried plantains \$19

Main Course Salads

- Tilapia Salad** Whole Tilapia filet with olives and artichoke hearts on mesclun greens \$19
- Fried Calamari Salad** With spicy vinegar peppers and sweet roasted peppers \$19
- Humus, Vegetable and Grilled Chicken Salad** A mix of our cold Tapas table and greens \$18

Join us for lunch Monday thru Saturday starting at 12pm
featuring great sandwiches, light lunch combinations
and our full menu.

Ask about our early dining specials and our happy hour specials.

Enjoy live music every week in the lounge
and our monthly DJ dance night.

Our private wine room is available for all types of parties.

All menu items are available for take-out.