

Specials

Cocktail Special

Cherry Blossom Martini

Effen Black Cherry Vodka - Cherry Juice - Lime - Vanilla - Fee Foam 15

Red Sangria 12

Starters

Corn Chowder

Crispy Bacon (GF) 13

Roasted Pork Buns

Marinated Pork - Kimchi - Sweet & Spicy Soy Sauce 16

Chicken Tostada

Marinated Chicken - Beans - Roasted Corn - Jalapeños - Monterey Jack Cheese

Cilantro - Tomato - Crispy Corn Tortilla (GF) 17

Mushroom Flatbread

Mozzarella - Caramelized Onions - Oyster, Shitake & Cremini Mushrooms - Boursin Cheese - Parmesan - Basil 17

Popcorn Chicken

Breaded & Fried - Sweet & Sour Sauce 16

Summer Salad

Mixed Greens - Fresh Watermelon & Pineapple - Red Onion - Feta Cheese - Mint - Creamy Citrus Dressing (GF) 15

Entrees

Parmesan Crusted Halibut

Pan Seared - White Rice - Roasted Asparagus - Cucumber Yogurt Sauce 43

Seafood Pappardelle

Pappardelle Pasta - Sautéed Shrimp, Salmon, Octopus - Clams - San Marzano Tomato Cream Sauce 37

Skirt Steak

Grilled - Mashed Potatoes - Garlic Sautéed Spinach - Caper Sauce (GF) 42

Pork Tenderloin

Grilled - Mashed Potato - Mixed Vegetables - House Gravy (GF) 34

Seafood Tacos

Corn Breaded Shrimp - Breaded Clam Strips - Coleslaw - Tartar Sauce - Flour Tortilla - Fries 25

Dessert

Ice Cream Nachos

Strawberry Ice Cream - Mango Gelato - Whipped Cream - Chocolate Sauce - Sprinkles - Waffle Chips 12

Emmolo

Sauvignon Blanc | Caymus
Vineyards

Glass \$14 | Bottle \$54

Draft Beers

Nod Hill - Geobunny IPA 6.5% (Ridgefield, CT) 8

Lasting Brass - Watch it Burn DIPA 8.2% (Oakville, CT) 9

Alvarium - phresh IPA 6.5% (New Britain, CT) 8

Tröegs - Sunshine Salt + Lime Lager 4.3% (Hershey, PA) 7

WeldWerks Brewing - French Toast Milk Stout 7.2% (Greeley, CO) 9

von Trapp Brewing - Bohemian-Style Pilsner 5.4% (Stowe, VT) 7

Lock City Brewing - O.J. On Parole IPA 6.2% (Stamford, CT) 8

Bottled Beers 5

Domestic

Michelob Ultra | Blue Moon
Miller Lite | Coors Light | Bud Light
High Noon

Import

Heineken | Corona | Peroni
Peroni Zero