

Appetizer

| | |
|---|----|
| Artisan Cheese Plate | 13 |
| <i>5 Varieties, Grapes, Fresh Berries, Sliced French Bread, Table Crackers</i> | |
| *Shrimp Ceviche | 14 |
| <i>Fresh Lime Juice, Cilantro, Shaved Bermuda Onion</i> | |
| Maine Lobster Tail Cocktail | 19 |
| <i>Roasted Corn Salad, Lemon Sherry Reduction</i> | |
| Antipasto Plate | 13 |
| <i>Shaved Prosciutto, Aged Provolone, Marinated Artichoke Heart, Lemon Garlic Olives, Grilled Portabella Mushroom</i> | |
| Spinach Artichoke Dip | 10 |
| <i>Toasted Pita Chips, Grilled Focaccia Sticks</i> | |

Soup

| | |
|--|---|
| New England Clam Chowder | 8 |
| <i>Fresh Clams, Herbs, and Smoked Bacon in a Rich Creamy Broth</i> | |
| Onion Soup au Gratin | 7 |
| <i>Port Infused Beef Broth, Melted Gruyere</i> | |

Salad

| | |
|---|----|
| Tomato and Mozzarella Salad | 9 |
| <i>Heirloom Tomatoes, Fresh Mozzarella, Aged Balsamic Syrup, Olive Oil</i> | |
| Ocean View Salad | 18 |
| <i>Boston Bibb Lettuce, Watercress, Sun-Dried Cranberries, Smoked Bacon, Shaved Fennel, Seared Scallops, Crumbled Gorgonzola, Lemon Herb Vinaigrette</i> | |
| The Terrace Chef's Salad | 17 |
| <i>Romaine Hearts, Smoked Turkey, Prosciutto, Sliced Hard Boiled Egg, Sliced Avocado, Grilled Asparagus, Cherry Tomato, Brie, Dijon Vinaigrette</i> | |
| Cape Cod Summer Salad | 16 |
| <i>Mixed Baby Greens, Grilled Portabella Mushroom, Roasted Red Peppers, Grilled Zucchini, Grilled Chicken Breast, Cherry Tomatoes, Balsamic Vinaigrette</i> | |

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% Gratuity will be added to parties of Eight or more.

Sandwich

Smoked Turkey Sandwich 12
Sage infused Dijon Mustard, Vermont Cheddar Cheese, Cranberry Pecan Bread

*Roasted Tenderloin Sandwich 18
Horseradish Boursin Mayonnaise, Baby Spinach, Heirloom Tomato, Shaved Bermuda Onion, French Baguette

Shrimp Lettuce Wrap 16
North Atlantic Petite Shrimp Salad, Quick Pickled Cucumber Relish, Sliced Mango, Roasted Red Pepper, Avocado

Prosciutto Sandwich 17
Fresh Mozzarella, Heirloom Tomatoes, Watercress, Olive Oil, Fresh Basil, Kalamata Olive Tapanade, Ciabatta Bread

Swordfish Club 17
Lemon Marinated, Mesclun Greens, Heirloom Tomatoes, Smoked Bacon, Avocado, Horseradish Aioli, Kalamata Olive Bread

Al Fresco Chicken Sandwich 14
Garlic Dill Cream Cheese Spread, Avocado, Baby Spinach, Heirloom Tomato, Foccacia Bread

Dessert

Tahitian Vanilla Bean Flan 8
Fresh Berries, Port Wine Caramel Sauce

Sorbet 7
Seasonal Flavor, Florentine Cookie

Tiramisu 8
Kahlua Marinated Lady Fingers, Mascarpone Cheese, Ripe Bananas

Chocolate Rum Mousse 8
Praline Cookie, Chocolate Covered Strawberry

Lemon Cheesecake 8
Fresh Blueberry Compote, Chopped Pistachios

Strawberry Shortcake 8
Grand Manier Macerated Strawberries, Mint Sugar Biscuit, Vanilla Bean Whipped Cream

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% Gratuity will be added to parties of Eight or more.

*Dinner Selections**Available after 5:00pm**Appetizer*

| | |
|---|----|
| Crab Cakes | 13 |
| <i>Jumbo Lump Crab Meat, Roasted Corn Salad, Parsley Oil, Roasted Tomato and Chipotle Pesto</i> | |
| Artichoke and Fontina Ravioli | 12 |
| <i>Sweet Pea Coulis, Aged Balsamic Syrup</i> | |

Entrée

| | |
|--|----|
| *Filet Mignon | 38 |
| <i>8oz. Choice Beef Filet, Bourbon Cream Sauce, Chive Mashed Potatoes, Grilled Portabella Mushroom</i> | |
| Pan Roasted Chicken Breast | 26 |
| <i>Lemon Pepper Crusted, Sage and Oregano Jus, Porcini Mushroom Risotto, Grilled Zucchini</i> | |
| Lobster and Scallop Pappardelle | 32 |
| <i>Baby Spinach, Roasted Red Peppers, Tarragon Cream Sauce</i> | |
| *Grilled Swordfish Steak | 35 |
| <i>Pineapple Mango Salsa, Roasted Corn and Green Bean Salad, Mashed Potatoes</i> | |
| *Citrus Glazed Salmon | 34 |
| <i>Porcini Mushroom Risotto, Grilled Zucchini and Roasted Red Peppers</i> | |
| Seafood Cioppino | 32 |
| <i>Shrimp, Scallops, Cod, and Linguisa, Basil infused Tomato Broth</i> | |

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% Gratuity will be added to parties of Eight or more.

Wine List

| | <i>Glass</i> | <i>Bottle</i> |
|--------------------------------------|--------------|---------------|
| <i>Sparkling Wine</i> | | |
| Marquis de la Tour, France | 8 | 30 |
| <i>Chardonnay</i> | | |
| Tunnel of Elms, Napa Valley 7 | 28 | |
| McWilliams, Australia | 8 | 30 |
| Arnold Palmer, California | 9 | 35 |
| Wild Horse, Santa Barbara | 11 | 40 |
| Sterling, Vintner's Collection, Cal. | 12 | 42 |
| <i>Sauvignon Blanc</i> | | |
| Oyster Bay, New Zealand | 8 | 30 |
| Kim Crawford, California | 9 | 34 |
| <i>Pinot Grigio</i> | | |
| Ecco Domani, Italy | 8 | 30 |
| Montevina, California 12 | 45 | |
| <i>White Zinfandel</i> | | |
| Tunnel of Elms, Napa Valley 7 | 28 | |
| <i>Pinot Noir</i> | | |
| Echelon, Central Coast, California | 8 | 30 |
| Wild Horse, Santa Barbara | 12 | 44 |
| <i>Merlot</i> | | |
| Tunnel of Elms, Napa Valley 7 | 28 | |
| Echelon, Central Coast, California | 8 | 30 |
| McWilliam's, Australia | 8 | 30 |
| Blackstone, California 10 | 40 | |
| Sterling, Vintner's Collection, Cal. | 12 | 45 |
| <i>Cabernet Sauvignon</i> | | |
| Tunnel of Elms, Napa Valley 7 | 28 | |
| Arnold Palmer, California | 9 | 35 |
| Hess Select, Napa Valley | 10 | 39 |
| Stonestreet, Alexander Valley 12 | 46 | |
| Estancia, Paso Robles 12 | 46 | |
| <i>Zinfandel</i> | | |
| Ravenswood, California | 9 | 38 |
| Wild Horse, Santa Barbara | 11 | 42 |
| <i>Shiraz/Syrah</i> | | |
| Wishing Tree, Australia | 8 | 30 |
| Edna Valley, "Paragon", California | 14 | 54 |

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% Gratuity will be added to parties of Eight or more.