



## Starters

**CALAMARI FRITES 10**  
Sweet chili relish

**\*WARM OLIVES 7**  
Imported olives, extra virgin olive oil,  
savory herbs, shaved pecorino

**HAND ROLLED FRIED MEATBALLS 9**  
Our signature sauce, baked with  
herbed ricotta cheese

**\*STUFFED LONG HOTS 10**  
Andouille sausage, parmesan &  
provolone cheese, prosciutto

**GROTTO GREENS 10**  
Sautéed escarole, prosciutto, hot  
peppers, garlic, toasted bread crumbs,  
parmesan cheese

**MARYLAND BLUE CRAB CAKES 14**  
Fresh lettuce greens, chipotle remoulade

**\*LAMB POPS 12**  
Grilled lamb pops, sweet herb pesto

**CHEESE ARANCINI 11**  
Over roasted pepper coulis & basil pesto

**STUFFED SHRIMP 13**  
4 jumbo shrimp stuffed with lump crab,  
lemon herb butter sauce

**P.E.I. CLAMS 12**  
Pancetta, garlic, roasted red peppers,  
white wine garlic butter, grilled bread

**CHEF'S INSPIRED DAILY RISOTTO**  
APP Market Price  
ENTRÉE Market Price

**FRESH SOUP OF THE DAY!**  
SEE SERVER

## Salads

**WEDGE**  
Creamy and crumbly bleu, tomatoes,  
bacon, balsamic reduction  
**SMALL 5**  
**LARGE 8**

**PROTEIN SALAD 10**  
Local spinach, fennel, goat cheese, fruit & nut  
quinoa blend, blueberry balsamic dressing

**HEARTS OF ROMAINE**  
Romaine hearts, shaved asiago, traditional  
Caesar dressing, crispy capers  
**SMALL 5**  
**LARGE 8**

**HOUSE SALAD**  
Mixed green lettuce, artichokes,  
tomatoes, carrot, radish,  
house balsamic dressing  
**SMALL 5**  
**LARGE 8**

**Large groups of 10 or more:  
A 20% gratuity will be added  
to the check**

**\*\*Please alert server to any and all food allergies.\*\***

**\*PORK RIBEYE 26**

Prime 10 oz. grilled pork ribeye, roasted new potatoes, spring asparagus

**\*HANGER STEAK 27**

Herb & cheese mashed potatoes, fresh vegetables, sweet onion demi

**\*GRILLED FILET MIGNON 29**

Herb & cheese mashed potatoes, seasonal vegetables, sauce Bordelaise

**CHICKEN SALTIMBOCCA 21**

Prosciutto wrapped chicken cutlet, sage, butter veloute sauce, roasted new potatoes, fresh vegetables

**\*GEORGES BANK SCALLOPS Market Price**

Seared scallops, sweet pea & pancetta risotto

**\*VEAL & LOBSTER 30**

Pan roasted veal tenderloin, lobster ragout, herb & cheese mashed potatoes, asparagus

**\*LAMB CHOPS 26**

Grilled domestic lamb chops, roasted new potatoes, seasonal vegetables

**\*GRILLED SALMON 24**

Vegetable quinoa salad, citrus honey butter

**\*DUCK BREAST 28**

Pan seared, wilted spinach, over fruit & nut quinoa salad

**OPEN FACED STEAK SANDWICH 22**

8 oz Prime Sirloin on grilled garlic ciabatta, wild mushrooms, bleu cheese, roasted new potatoes, fresh vegetables

**STEAK RIGGIES 28**

Tenderloin tips, sautéed sweet onions, peppers & mushrooms, cherry peppers, rigatoni, sweet & spicy blush sauce

**VEAL SCALLOPINI & SHRIMP 28**

Over linguine tossed in a shrimp saltimbocca cream sauce with roasted red peppers

**EVERYDAY IS A HOLIDAY 24**

Clams, shrimp, white wine butter sauce, roasted red peppers, basil, linguine

**LINGUINE - RED or WHITE CLAM SAUCE 20**

P.E.I. clams, garlic, white wine, fresh herbs

**CHEF COATES AWARD WINNING CHICKEN RIGGIES 20**

Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine.

**SEAFOOD FRA DIAVOLO 26**

Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

**CHICKEN FLORENTINE 20**

Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

**EVER CHANGING RAVIOLI MARKET PRICE**

Please see server

**\*Gluten Free Options**