



New Year's Eve 2022

~STARTERS~

HAND ROLLED MEATBALLS 9
Baked with herbed ricotta cheese

STUFFED LONG HOTS 10
Andouille sausage, Italian cheeses, prosciutto

MARYLAND BLUE CRAB CAKES 14
Fresh lettuce greens, chipotle remoulade

LAMB POPS 16
Mushroom demi, fresh mint

LOBSTER MAC & CHEESE 14
Poached lobster, artisan cheese blend,
panko crumb

~SALADS/SOUP~

HEARTS OF ROMAINE 6
Romaine hearts, shaved asiago,
Caesar dressing, crispy capers

SEAFOOD BISQUE 7

CHICKEN PASTINI 6

HOUSE SALAD 7
Mixed green lettuce, artichokes,
carrots, house balsamic dressing

~ENTREES~

BOURBON GLAZED SALMON 23
Creamy couscous risotto, roasted winter vegetables

VEAL SCALLOPINI & SHRIMP 30
Over linguine tossed in a saltimbocca cream sauce with roasted red peppers

SEAFOOD FRA DIAVOLO 29
Shrimp, scallops, clams, spicy tomato sauce, fettuccini

PORK OSSO BUCO 25
Gnocchi, pan jus, roasted winter vegetables

GEORGES BANK SCALLOPS 32
Seared scallops, sweet pea & edamame risotto, citrus dill beurre blanc

SLOW BRAISED BEEF SHORT RIBS 25
Herb & cheese smashed potatoes, roasted vegetable

CHEF COATES' AWARD WINNING CHICKEN RIGGIES 21
Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine

TRUFFLE MUSHROOM RAVIOLI 24
Brown butter, spinach,
wild mushrooms

CRISPY MILANESE
Creamy couscous risotto, tomato arugula salad, white balsamic vinaigrette

CHICKEN 25

VEAL 28

PAPPARDELLE BOLOGNESE 24
Slow cooked beef short rib, carrots, onions, red wine,
tomato sauce, pappardelle pasta

LONG ISLAND DUCK BREAST 31
Pan seared, roasted winter vegetables, blue cheese fingerling potatoes, tart cherry demi

HANGER STEAK (BUTCHERS CUT) 32
Blue cheese fingerling potatoes, roasted winter vegetables, sauce bordelaise

PAN SEARED HALIBUT
Butternut squash risotto, sweet herb beurre blanc

