



First Course Selections

Oysters on the ½ @ \$ 3.75 per each

Beautiful seasonal oyster, freshly opened –fresh lemon, mignonette & traditional cocktail sauce
Choose OR have a selection of your choice

Lucky Charms– PEI plump, firm, and having a bright, briny flavor profile with a clean, sweet, and buttery finish.

Blue Points – Long Island, NY - firm texture, moderate brininess, and a clean, slightly sweet finish.

N’Orleans grilled Oysters \$ 22.

Larger cup ~ Freshly shucked Blue Point oysters grilled over an open flame bubbling with garlic parmesan butter.

Bou’gie¹ Tots \$ 18.

(*You guessed it*) Our house made up country potato pancake mix formed into ‘tot’ shape, rolled in gluten free panko ~ pan browned, *they’re the bomb!*

Pear & Baked Brie \$ 18.

Fresh local pear, served over crisp greens & Boston bib tossed in a Fresh lemon balm chevre vinaigrette.

Served with a wedge of *baked brie* in golden brown puffed pastry

Smokin’ Salmon Plate \$ 16.5

Thinly sliced Norwegian ‘cold’ method smoked salmon ~ served with cucumber salad & horseradish cream

Grilled Bacon wrapped Shrimp \$ 22.

Jumbo Shrimp ~ wrapped in lean smoky bacon ~ charcoal grilled
Served skewered with an English horseradish cream

Soup & Salads



Jamaican Curried Crab Bisque \$ 21.5

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those “sweet-hot” Caribbean nights

Soup “Magical Restoratives” \$ 17.

Each week we are offering a seasonal ‘clear’ broth soup
Savory and delicious, your server knows the selection created with different ingredients ~ Each week

Mary’s Special Salad \$ 18.

A beautiful combination of fresh flavors with roasted beets, ripe Campari tomato with fresh mozzarella, a Boston Bib cup holds our crisp cucumber salad

Chicago Wedge Salad \$ 17.

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & ripe tomatoes

Traditional Caesar Salad \$ 15.

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Consuming raw or undercooked selections may increase the chance of food borne illness.

Entrée Selections



Chicken *Bolzano* \$ 41.

Organic Chicken French cut, stuffed under the skin with baby spinach & Gruyère,
Pan roasted then served with *Manicotti* (tender homemade dough)
Stuffed with fresh *ricotta* infused with melted leeks and fennel & aged Provolone
Drizzled with a pan jus reduction

Spring Duck 'lite' \$ 42.

★ Pulled meat of Roasted Duck makes this tender 'warm' salad-
Served over a fresh frisee and Artisan field greens salad with blood orange segments, crisp
radish and carrots ribbons tossed in a lemon verbena and Chèvre vinaigrette
Accompanied by 'spring' Carrot Crêpes stuffed with whipped ricotta & herbed Boursin

Thai Vegetable with Rice Noodles \$ 38. V

A variety of fresh vegetables, carrots, broccoli, red bell pepper, baby Bok choy, snow peas
stir fried in a Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, &
finished with a spicy light peanut sauce

light peanut sauce **ADD ~ Grilled *Shrimp* \$ 46.5**

A Taste of Spring Vegetables \$ 36.5

Spring Asparagus & Pea Arancini infused with melted spring leeks
Served over a bed of braised spring cabbage with carrot Crêpes stuffed with whipped
Boursin & fresh ricotta

Roulade of

Berkshire Pork Tenderloin \$ 38.5

stuffed with slow roasted grape tomato, fresh baby spinach, leaf basil & provolone
charcoal grilled. . sliced into medallions over Mediterranean Orzo
and haricot vert

Wapiti Elk Chop

~ organically raised ~

Elk Chop painted with a smoky black strap & citrus marinade charcoal grilled -
drizzled with a mushroom and roasted chestnut fricasee ~
served with a Spring Asparagus & Pea Risotto infused with melted spring leeks
Choose your cut ~ 1 chop- \$54. ~ 2 Chop.- \$78.

Our Filet Mignon (8 oz) ★ \$ 58.

"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 7.25 per ounce
Simply hardwood charcoal grilled to your preference **choose your style below-**

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Bearnaise, russet mashed & crisp vegetable

Filet au Poivre Peppercorn encrusted with Brandy peppercorn sauce + \$ 6.50

Filet Oscar grilled asparagus-topped with Jumbo lump crab- + \$ 15.

Worcestershire compound butter ~resting on baby spinach wilted lemon & garlic

Thank you for joining us tonight ~
we always look forward to serving you well.
Wishing you a Healthful, Peaceful, Joy!
Heading into Spring!! 2026



Executive Chef - Gracie Skiadas ~ Chef - Andy Madden



Additional Appetizers & Small Servings



Swiss Spring Asparagus Festival \$ 19.

Coveted **White asparagus** poached in Chablis served warm over French frisee
Drizzled with a fresh blood orange vinaigrette topped with a poach egg.

Asian Surf & Turf Bites \$ 18.5

Filet Mignon & sesame seasoned fish of the day - cut in geometric cubes,
Seared in a iron pan ~ served in dots of wasabi cream w/ matchstick vegetables *slaw* in a
Thai chili vinaigrette

Andy's Ravioli ~ \$ 26.5.

Carrot infused dough stuffed melted spring Asparagus, ricotta, & a hint of herbed Boursin
Served with a fresh champagne & citrus buerre blanc with a smathering of
Baby peas, asparagus

Poblano Rellenos \$ 19.

Roasted poblano pepper stuffed with spicy merguez & topped with a blend of
Monterey Jack & Cheddar ~ Served in a pool of warm salsa rioia

New Entrées

Shrimp & Crab Cake \$ 41.

Shrimp steamed *Scampi style* in white wine, garlic, butter sauce with fresh basil
Topped with a Boursin *Crab Cake* over imported Linguine

Prosciutto wrapped Scottish Salmon ~ \$ 38.5.

Fillet of wild salmon-wrapped in thinly slice Parma prosciutto pan browned and roasted
to succulent tenderness ~ served with braised fennel bulb finished with a splash of cream
& Grill roasted Yukon Gold 'Coins' *Medallions*

Lamb Epicurean \$ 43.5

Lamb chops (3) grilled Greek style over charcoal fire –
paired with a savory pastry bundle filled with a bit of Irish lamb stewed with peas
served in a Irish Mist spiked buerre blanc & traditional Tzatziki on the side

Filet of Wild Boar \$ 48.

Charcoal grilled tenderloin of Wild Boar ~ served with a sauté of wild mushroom in
tarragon butter ~ blackberry Cabernet drizzled sauce ~ upcountry **Potato Pancake**

Artisanal Cheese Selection \$ 28.



Cambozola Black Champignon (German Alsace ~ Cow's)

Beemster Aged Goat Gouda (NL-Goat's milk) ~

Idiazabal (SP-Sheep's Milk)

Sherry Cask Aged Cheddar (Spain, Sheep Milk)

Sottocenere al Tartufo (Italy, truffle cheese ~ Cow's milk)

Accompanied by ~

Charcoal grilled bruschetta -crackers-fruits-Honey butter-Pear Mostarda

Our own homemade **Tomato Preserves**