

APPETIZERS

SEASONAL SOUP – SMALL 6. LARGE 9.

GIARDINIERA – HOUSE MADE NATURALLY PICKLED VEGETABLES -
ONION, CAULIFLOWER, CARROT, AND INFERNO WAX PEPPERS 6.

PORK POT STICKERS WITH SOY AND SESAME DIPPING SAUCE 4 FOR 8.

(V) GOAT CHEESE TOPPED WITH APPLES AND WALNUTS
BAKED IN FILO PASTRY 10.

(V) FRESH MOZZARELLA WITH ROASTED TOMATOES,
BASIL, EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC 12.

(V) RAVIOLI AVAILABLE AS 1/2 ORDER 12.

CALAMARI SAUTEED IN GARLIC, FRESH BASIL AND SAUVIGNON BLANC 12.

*VIETNAMESE RICE PAPER ROLLS FILLED WITH JUMBO SHRIMP, CUCUMBER
SAMBAL AND MINT SERVED WITH SPICY GINGER LIME DIPPING SAUCE 12.

*CHEF'S HOUSE MADE SAUSAGE SPECIAL 12.

SALADS

(V) MIXED GREENS, APPLES, WALNUTS, DRIED CRANBERRIES, AND CROUTONS
DRESSED WITH A POPPY SEED VINAIGRETTE 9.

(V) ROMAINE WITH GRAPE TOMATOES, CUCUMBER, CARROTS AND KALAMATA
OLIVES DRESSED WITH A FETA VINAIGRETTE 9.

CAESAR SALAD WITH GARLIC CROUTONS
AND SHAVED PARMIGIANO-REGGIANO CHEESE 9.

MIXED GREENS WITH PEARS, BACON, AND BLEU CHEESE
WITH A FRESH APPLE CIDER VINAIGRETTE 9.

SPECIALTY SALAD –
FRESH SEASONAL GREENS AND VEGETABLES AND/OR FRUIT
POSSIBLY SOME MEATS AND/OR CHEESES 9.

*THESE APPETIZERS ARE NOT INCLUDED IN HAPPY HOUR

ENTREES

FISH SPECIAL MARKET PRICE.

SEARED MAINE DIVER SCALLOPS IN A CHAMPAGNE CITRUS BEURRE BLANC 25.

CHICKEN SPECIAL WITH CHEF'S CHOICE OF SEASONAL SAUCES AND SIDES 25.

SPICY JAMBALAYA WITH CHICKEN, SHRIMP
AND HOUSE MADE ANDOUILLE SAUSAGE 30.

GRILLED AMERICAN LAMB LOIN CHOPS
OVER SPRING PEA AND FRESH BASIL RISOTTO 28.

CHAR-GRILLED PORK CHOP TOPPED WITH APRICOT GLAZE
SERVED WITH THREE-CHEESE MACARONI AND BRAISED GREENS 28.

21 OZ. ALL NATURAL BLACK ANGUS RIBEYE CHAR-GRILLED
CHOICE OF: GARLIC & ROSEMARY RUB OR COFFEE & CHIPOTLE RUB 36.
ADD GRILLED LOBSTER TAIL ADDITIONAL 22.

GRILLED FILET MIGNON WITH CHOICE OF BUTTER TOPPING:
FRIED SHALLOT BLEU CHEESE OR RED WINE SHALLOT 36.
ADD GRILLED LOBSTER TAIL ADDITIONAL 22.

GRILLED LOBSTER TAIL ENTRÉE – TWO TAILS TOPPED WITH GARLIC BUTTER 44.

(V) STRIPED RAVIOLI STUFFED WITH MASCARPONE, SPINACH AND SUN-DRIED
TOMATO WITH CHOICE OF: CREAMY PESTO SAUCE OR SPICY MARINARA 22.

(V) PENNE PASTA IN A CREAM OR SPICY MARINARA 16.
ADD GRILLED CHICKEN 20.

BACCHUS BURGER
WITH CHEDDAR, BACON, LETTUCE, TOMATO, ONION, MAYONNAISE 14.

CHEF HEATH FINNELL

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Consuming raw or under-cooked meats, fish or shellfish may increase your risk of food-borne illness.