



APPETIZERS

CLASSIC FLATBREAD » \$11

Cup n Char Pepperoni Pizza Style

MARGERITA FLATBREAD » \$11

Tomato Sauce, Fresh Mozzarella and Basil Pesto

ARANCINI » \$11

Creamy Parmesan Risotto with Stuffed Hot Pepper Filling Over House Made Tomato Sauce

STUFFED CLAMS » \$12

Chopped Little Neck Clams with Bacon, Bell Peppers, Onions and Bread Crumb

SHRIMP & SCALLOP CAKES » \$12

Pan Seared Shrimp & Scallop Cakes over Mixed Greens and Drizzled w/ Spicy Thai Aioli

GREENS

CAESAR » \$9

Hearts of Romaine Tossed with Creamy Caesar Dressing, Croutons and Shaved Parmesan

SOUVLAKI » \$9

Mixed Greens with Feta, Tomato, Cucumber, Pepperoncini, Kalamata Olives, Warmed Pita and House Made Greek Dressing

POWER PACKED » \$9

Mixed Greens Topped with Feta, Quinoa, Chick Peas, Red Onion, Crouton, Roasted Red Pepper Hummus and Balsamic Reduction

MAPLE BACON PEAR » \$9

Mixed Greens with Crumbly Bleu, Pears, Red Onion, Candied Pecans w/ Maple Bacon Vinaigrette

ENTRÉES

LASAGNA » \$19

Layered Pasta with Ricotta, Parmesan, Mozzarella, Sausage, Ground Beef and House Made Tomato Sauce

CHICKEN MARSALA » \$21

Pan Seared Chicken with Asparagus Tips, Roasted Tomatoes, Cremini Mushrooms over Creamy Parmesan Risotto and Topped with Marsala Demi-Glace

MEDITERANEAN SALMON » \$25

Spiced Salmon Filet over Mediterranean Couscous Salad with Dill Aioli

LOBSTER & SHRIMP SCAMPI » \$26

Lobster Ravioli Topped with Pan Seared Shrimp and House Made Scampi Sauce

NY STRIP STEAK » \$29

14oz 1855 NY Strip with Roasted Fingerling Potatoes and Seasonal Vegetables

CENTER CUT FILET MIGNON » \$29

6oz 1855 Filet Mignon with Roasted Fingerling Potatoes and Seasonal Vegetables

*ADD CHICKEN FOR \$3 OR SHRIMP FOR \$5 TO ANY ENTRÉE OR SALAD