

More Than A Meal Dinner Menu

Simmer

Roasted Corn and Crab Chowder

Toasted Cornbread Croutons

Italian Sausage, White Beans, and Little Gems (Roasted Tomatoes)

Lumache (Little Pasta Shells), Chopped Baby Spinach, Fresh Basil, and Shaved Asiago

Seasonal Vegetables in Butternut Broth

Crispy Sage and Goat Cheese Crumbles

Roasted Chicken and Escarole

Sweet Carrots and Celery Bits in 8 Hour Chicken Broth

Rhode Island Clams in Creamy Broth (Clam Chowder)

Sherry Wine and Fresh Dill

Classic Minestrone

Fresh Vegetables and Beans, Tomato Broth

Kale and Chorizo

Peppers, Onions, and Tomatoes, Peppery Broth

Chop Chop

Mixed Greens... add Grilled Salmon, Shrimp, Chicken, Beef, Scallops, Lobster

Grilled Summer Peaches, Goat Cheese and Sunflower Seeds

Lemon Scented Balsamic Vinaigrette

Caesar Panzanella (Bread Salad)

Caesar Dressed Romaine, Fresh Mozzarella, Colored Tomatoes,
Shaved Asiago, Warm Croutons

Cherries and Berries, Creamy Gorgonzola, and Toasted Almonds

Blackberry Buttermilk Dressing

Granny Smith Apples, Dried Cranberries, Toasted Pecans

Balsamic Vinaigrette

Green Beans, Tomatoes, Cucumbers,

Rosemary Chickpeas, Kalamata Olives, Feta Cheese

Red Wine Vinaigrette

Arugula with Watermelon and Feta

Honey Balsamic Drizzle

Pasta

Add Grilled Shrimp, Chicken, Braised Short Ribs

Freeform Ravioli, Many Many Mushrooms, Gorgonzola, Arugula

Zucchini Pappardelle, Ribbons of Zucchini and Pappardelle
With Roasted Grape Tomatoes, Baby Spinach, and Lemon Zested Olive Oil

Spaghetti Squash and Angel Noodles, Skinny Alfredo,
Baby Peas, and Ricotta Pillows

White or Red Clam Sauce, Baby Spinach, Diced Tomatoes

Tuscan Bolognese, Caprese Topping, Torn Basil

Crispy Prosciutto, Fresh Sage, Baby Peas and Mushrooms, Perfect Poached Egg Yolk

Cabernet Chicken Cacciatore- Peppers, Onions, Tomatoes, Oregano, Red Wine

Roasted Veggies, Butternut Cream, Crumbled Goat Cheese, Crispy Sage

Fried Cabbage and Caramelized Onions, Nutty Brown Butter

Rabe and Crumbled Sausage, White Beans and Little Gems

Putenesca- Capers, Olives, Tomatoes, Roasted Garlic

Molten Macaroni and Cheese, Crispy Cheesy Crust

Meatball Mania- Pan Fried, Oven Finished, Pomodoro Sauce

Thin Crust Grilled Pizza, Dressed Greens

Lobster and Grilled Corn, Shaved Potatoes, Avocado, Roasted Tomatoes

Greek Pizza- Spinach, Tomato, Feta, Olives

Roasted Red Peppers, Baby Spinach and Creamy Ricotta

Plum Tomatoes and Fresh Mozzarella, Basil Pesto

Squash Blossoms (seasonal), Roasted Vegetables, Sage and Goat Cheese

Fancy

Grilled Native Atlantic Swordfish

Sweet Tomato and Fresh Fruit Salsa
Butternut Mashed Potatoes

Roast Rack of Lamb

Soaked in Rosemary Oil,
Roasted On the Bone, Served Off
Wild Mushroom Orzo Risotto
Grilled Asparagus, Barolo Wine Sauce

Pan Roasted Halibut

Cilantro Lime Broth
Creamy Crab Risotto, Sautéed Spinach
Five Color Mosaic of Grilled Sweet Corn, Roasted Orange Peppers,
Black Beans, Scallions, and Tomatoes

Perfect Roast Tenderloin of Beef

Caramelized Onion and Gorgonzola Mashed Potatoes
Sautéed Spinach, Portabella Mushrooms
Red Wine Demi

Fall off the Bone Herb Roasted Chicken

Natural Jus, Balsamic Dressed Greens,
Mashed Redskins, Roasted Veg

Prime Rib Eye “Filet Mignon”

Extra Special Prime Cut (Eye Only),
Char Crusted and Basted with Rendered Meat “Butter”
Steakhouse Delmonico Potatoes, Shaved Brussel Sprouts

Apricot Glazed Pork Tenderloin

Cranberry and Granny Smith Apple Compote
Sweet Potato Mash, Green Beans and Baby Carrots

Braised Boneless Short Ribs

Stew Vegetables and Papardelle Noodles

Ginger Soy Glazed Salmon

Citrus Scented Basmati Rice and Simply Grilled Asparagus

Pan Seared Sea Scallops

CousCous and Quinoa, Lemon Tarragon Vegetables

Peach Mango Braised Pork and Rib Dinner

Grilled Corn, 3 Bean Baked Beans, Apple Fennel Slaw, Honey Buttered Cornbread

Grilled Marinated Flank Steak

Chimichurri Sauce, Roasted Potatoes, Braised Greens

Sweet

Fresh Berry Shortcake

Lemon Scented Biscuits, Hand Whipped Cream

Warm Apple Tart

Cinnamon Ice Cream, Hand Whipped Cream

Cocoa Loco

Four Layers of Sinful Chocolate Cake,
Raspberry and Blackberry Filling, Luscious Chocolate Ganache

New England Grapenut Custard

Classic Vanilla Bean Custard, Grapenut Crust,
Heaping Dollop of Fresh Whipped Cream

Sunburst Lemon Cake

Summer Berry Jam, Whipped Cream Cheese Icing

Caramelized Banana Ice Cream Sundae

Vanilla Bean Ice Cream,
Warm Chocolate Ganache, Toasted Almonds,
Hand Whipped Cream and Fresh Cherry, of Course

New York Cheesecake

Rich and Creamy, with Macerated Fresh Berries

Cocoa Dusted Classic Italian Tiramisu

Light as Air Ladyfingers Drenched with Espresso,
Layered with Sweetened Mascarpone

Warm Chocolate Souffle *Special Order

Straight from the Oven,
Hazelnut Cream

Grilled Peaches and Poundcake

Lemon Zest Vanilla Ice Cream, a Few Fresh Blueberries