

VINTAGE

\$10 ENTREES

Offered exclusively on Sunday, Tuesday & Wednesday evenings.

Surf and Turf

Beef tenderloin and gulf shrimp sauté, garlic butter, warm rice cake

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine, garlic butter sauce & spaghetti

House Made Lobster Ravioli

Sherry cream, crushed tomato, fresh basil

Ricotta Ravioli

House made ricotta, roasted garlic fondue, oven dried tomatoes

Paella

Chicken, gulf shrimp, native clams, PEI mussels,
Chourice, Saffron rice & vegetables

Sweet Potato Gnocchi

Cognac cream, shaved fennel, red bell pepper & arugula

Risotto

Bacon, asparagus, edamame & parmesan

Grilled Salmon

Warm couscous, grilled asparagus, tomato jam

Fish 'n' Chips

Sam Adams beer battered tilapia, fries & pineapple coleslaw

Chicken Cordon Bleu Napoleon

Prosciutto, Boursin cheese, puff pastry, raspberry port glaze, vegetables & mashed potatoes

Grilled Chicken Parmesan

Grilled chicken breast, vine ripe tomato, fresh mozzarella, spaghetti pomodoro

Roasted Chicken

Half roasted chicken, cranberry stuffing, country mash potato, mixed vegetable & chicken
thyme gravy

Grilled Pork Loin

Cranberry stuffing, mix vegetables & cider glazed apples

Duck L'Orange

Confit duck legs, orange glaze, potato pancetta croquette, mixed vegetables

Grilled Sirloin

V-1 steak sauce, potato pancetta croquette, and mixed vegetables

Grilled Prime Rib

Au jus, horseradish cream, country mashed potato, mixed vegetable