



Dinner Menu

Served Wednesday-Sunday

[View the Tuesday Pub Night Menu](#)

SMALL PLATES

our version of appetizer sized plates to offer a variety of flavors

Soups

Classic French Onion

Baguette Crouton and Melted Jarlsburg

8.95

Jerry Aaron's Favorite

Shrimp, Scallops, Sauterne Leek Cream, Scallions

9.95

Chilled Vegetable Gazpacho

puree of tomato, cucumber, celery and onion, topped with diced scallions

7.95

PLATES

Curried Lobster Salad

tender pulled lobster, endive, arugula, frisee, cashews,
dried apricots and feta cheese in a sweet curried vinaigrette

15.95

Key West Salad

frisee, grilled pineapple, kiwi, macadamia nuts, queso fresco,
coconut chips and a honeydew lime vinegrette

12.95

Tamarind Glazed Grilled Shrimp

Blood Orange Segments/Shaved Fennel
Apples/Almonds/Local Goat Cheese
Greens/Tamarind Vinaigrette

14.95

Ahi Tuna "Two Way"

Lightly Seared, Garlic Soy, Wasabi, Raw Cubed Ahi, Ponzu,
Sesame Ginger, Peanuts, Seaweed Salad

14.95

P.E.I. Mussels & Frites

Slow Simmered/Roasted Poblano, Garlic Broth/Carrot Parsnip Frites

14.95

Louis' Special Crispy Calamari

Triple Citrus Cole Slaw/Sweet & Sour Chili Sauce

13.95

Pan Seared Diver Scallops

Fresh Papaya Salsa/Cilantro/Onion
Hojiblanco Extra Virgin Olive Oil

14.95

Artichokes Casino

Baked, Artichoke Hearts, Lump Crab, Yellow Pepper Coulis, Casino Sauce

15.95

Sweet Corn Tamale Fritters

Ancho Chili Sauce/Sriracha Crema

11.95

Avocado Egg Rolls

Avocado, Red Onion, Sundried Tomato, Cashew Dipping Sauce
13.95

Fresh Burrata

Local Tomato Relish, Baguette Toast
14.95

Roasted Red & Golden Beets

Orange Segments/Sriracha Honey
Almonds/Grapefruit Vinegar/Goat Cheese
12.95

Polenta "Fries"

fresh rosemary and parmesan served with roasted garlic confit
13.95

Perfect Little Filet Mignon

Pan Seared, Four Ounce, Sweet Fig, Glace de Viande
15.95

LARGE PLATES

served with our wonderful house salad of mixed greens,
diced pears, spiced pecans and imported stilton tossed
in our apple cider dijon vinaigrette

Parmesan Encrusted Chicken Filet

sweet basil cream Sauce, pink peppercorns and cous cous
25.95

"Picnic Style" Muscovy Duck Breast

pan seared medium rare, mustard slaw, baked beans, cornbread and hot honey
28.95

Pork Tenderloin "Schnitzel"

over a salad of hericort vert, cherry tomato and endive,
finished with a grain mustard vinaigrette
27.95

Grilled Baby Lamb Chops

Roasted Red Pepper Hazelnut Romesco, Whipped Cauliflower/Caramelized Fennel
31.95

Ultimate Burger

Pretzel Bun, Bacon Tomato Relish, Onion Mushroom Gruyere Gratin, Baked Potato Fries
22.95

Pan Seared Filet Mignon

over a guajillo salsa, roasted tomatillo and poblano chutney,
topped with feta cheese and served with a crispy corn tamale cake
34.95

Black Angus Coulette Steak

Mashed Sweet and White Potatoes, Horseradish,
Mustard Demi Glace, Angel Hair Onion Rings
31.95

Hudson Valley Brook Trout

Brown Butter, Capers, Lemon Segments, Roasted Potatoes
28.95

Broiled Atlantic Salmon Seville

Tangy Orange Marmelade/Local Goat
Cheese/Roasted Potatoes
28.95

Mediterranean Style Filet of Sole

Roasted Eggplant/Cherry Tomato/Capers
Zucchini/Onion/Sicilian Lemon Vinaigrette
27.95

Grilled Key Lime Shrimp

House Key Lime Marinade/Pico de Gallo Crispy Julienne Potatoes/Sliced Avocado
28.95

Lobster Risotto

Fresh Maine Lobster, Asparagus, Shaved Asiago, Arborio Rice
32.95

Shellfish Pasta

Linguini, Maine Lobster, Shrimp, Scallops, Baby Clams,
Garlic, White Wine Reduction
32.95

Spring Strozzapretti Pasta

Asparagus, Frisse, Shiitake Mushrooms Peas, Garlic, White Wine, EVOO,

Proscuitto di Parma, Yellow Pepper Coulis

25.95

Caesar Mixed Grille

Salad of Romaine, Herbed Croutons Shaved Asiago,
Thai Shrimp, Grilled Chicken, Filet Mignon

26.95

SIDE PLATES

Mediterranean Ratatouille 8.00

Sautéed Asian Vegetables 8.00

Whipped Cauliflower 7.00

Cous Cous 7.00

Carrot & Parsnip Frites, Scallion Aioli 7.00

Roasted New Potatoes 6.00

Mustard Slaw 5.00

Hercot Vert Salad 9.00

Grilled Vegetables 8.00

All prices listed are at the time of this document creation and may change.
Please confirm at the restaurant.