

Soups

- ▶ **Lobster Bisque** • \$10
- ▶ **Escarole** • \$9
- ▶ **French Onion** • \$9

Salads

- ▶ **Signature Caesar Salad**
chopped romaine, house made croutons, creamy dressing, parmesan tuile • \$9
- ▶ **Spinach Salad**
roasted sweet potatoes, feta, raisins, candied pecans, honey mustard dressing • \$10
- ▶ **Beet + Goat Cheese Salad**
arugula, pickled onions, candied walnut, lemon tarragon vinaigrette • \$10
- ▶ **Tavola Salad**
field greens, cucumber, carrot, tomato, red onion, balsamic dressing • \$9

Appetizers

- ▶ **Shrimp Lejon**
stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce • \$15
- ▶ **Ahi Tuna**
marinated and seared rare, with seaweed salad, cucumber-wasabi dressing • \$16
- ▶ **Clams Casino**
clams on half shell, bacon, onion and peppers • \$15
- ▶ **Shrimp & Crab Cocktail**
3 shrimp and 2 Jonah crab claws served with cocktail sauce • \$20
- ▶ **Stuffed Mushrooms**
with spinach, mozzarella, Parmigiano-Reggiano, artichoke, sundried tomato • \$15
- ▶ **Cheesesteak Eggrolls**
scratch made with Certified Angus Beef and melted cooper sharp cheese, side of chipotle remoulade sauce • \$14
- ▶ **Tomato Bruschetta**
Garlic, basil, shaved Parmigiano - Reggiano, balsamic glaze, over crostini • \$11

Entrées

All entrees served with fingerling potatoes and broccoli (except if noted)

- ▶ **Stuffed Shrimp**
3 Stuffed shrimp served with drawn butter • \$38
- ▶ **Filet Mignon**
8 oz. Center cut certified Angus Beef, shallot and red wine demi-glaze • \$44
- ▶ **Prime Rib**
Slow roasted Prime Rib of beef served with Au Jus sauce • \$40
- ▶ **Tuscan Short Ribs**
Tender beef short ribs, slow cooked in a red wine vegetable demi glaze • \$30
- ▶ **Tuscan Pork Chop**
12 oz. Grilled, herb garlic butter • \$27
- ▶ **Chicken Parmesan**
Pan fried cutlet, fresh mozzarella, linguini, house made marinara • \$24
- ▶ **Chicken Italiano**
Sautéed chicken breast topped with roasted red peppers, sautéed spinach, melted Provolone cheese, white wine pan jus • \$24
- ▶ **Eggplant Neapolitan**
Breaded fried eggplant, roasted tomato, fresh mozzarella, basil and balsamic glaze drizzle stack and a side of linguini • \$23
- ▶ **Grilled Salmon**
Grilled salmon, sweet honey citrus dijon glaze • \$27

Desserts

- ▶ **Basset's Ice Cream and Sorbet**
Choose from Vanilla Bean, Dark Chocolate Chip, Mint Chocolate Chip, Coffee, Salted Caramel Pretzel, Mango-Apricot sorbet • \$6
- ▶ **Apple Cobbler** • \$9
- ▶ **Carrot Cake** • \$8
- ▶ **Triple Chocolate Cake** • \$8
- ▶ **Cheesecake** • \$5

*Gluten Free options available upon request