

<b>CHIN CHIN</b>	10	Dewars, Pear Nectar, Prosecco
<b>KIWI RASPBERRY MARTINI</b>	12	Three Olives Raspberry Vodka, 42 Below Kiwi Vodka, Fresh Raspberries and Kiwis
<b>MET MANHATTAN</b>	12	Makers Mark, Grand Marnier, Butterscotch Schnapps
<b>SECRET AGENT</b>	10	Bacardi O, Stoli Citrus, Sprite, Orange Juice
<b>APPLE JACK</b>	11	Jack Daniels, Bacardi Big Apple, Midori, Apple Juice
<b>APPLETON FIZZ</b>	12	St. Germain, Prosecco, Soda, Fresh Raspberries and Oranges
<b>RYE FASHION</b>	11	Crown Royal, Angostura, Orange Bitter, Lemon Oil
<b>PEANUT BUTTER CUP</b>	11	Cuervo Silver, Kahlua, Bailey's Irish Cream, scoop of Creamy Peanut Butter
<b>THE HAMMER</b>	10	Hammer and Sickle Vodka, Blue Cheese Stuffed Olive
<b>GRAPE XS</b>	12	Ultimat Vodka, White Cranberry Juice, and Michele Chiarlo Nivole Moscato D'Asti
<b>MOSCOW MULE</b>	10	Grey Goose Le Citron, Lime Juice, Gosling's Ginger Beer
<b>CUCUMBER GIMLET</b>	12	Hendricks Gin, St Germain, Lime Juice, Fresh Cucumbers, Orange Bitter
<b>PATRON MARGARITA</b>	12	Patron Reposado, Citronge by Patron, Lemon, Lime and Orange Juice
<b>CARAMEL MACCHIATO</b>	10	Stirrings Espresso Coffee Liqueur, Godiva Caramel Liqueur, Cream
<b>PEACH BELLINI</b>	10	Stoli Vodka, Fresh Lemon Juice, Stirrings Peach Liqueur, Prosecco
<b>CRANBERRY COCONUT MOJITO</b>	11	Malibu Coconut Rum, Fresh Cranberries, Mint, Lime, Club Soda
<b>THE SOUTH END</b>	11	Stoli O, Chambord, Fresh Lemon Juice, Strawberry Puree, Mint, Lime, Club Soda

## First Course

BLT Wedge	<b>Iceberg Lettuce Wedge, Applewood Bacon, Cherry Tomatoes, Vermont Buttermilk Ranch Dressing</b>
Fennel Salad	<b>Fennel, Baby Arugula, Goat Cheese, Toasted Pine Nuts, Lemon Pepper Vinaigrette</b>
Garden Salad	<b>Mixed Greens, Shaved Carrots, Cucumbers, Grape Tomatoes, Red Onions, Red Radish, Spanish Urgelia Cheese, Noche Vinaigrette</b>
Grilled Tomato	<b>Baked Beefsteak Tomato, Creamed Spinach, Chipotle Cheddar Gratin</b>
Ceviche Martini	<b>Atlantic Cod, Red Onions, Cucumbers, Cilantro, Cherry Tomatoes, Plantain Chips</b>
Tuna Tartare	<b>Blue Fin Tuna, Avocado, Orange and Black Topiko, Ponzu Sauce</b>
Steamed Mussels	<b>Prince Edward Mussels, Sake, Sweet Miso Sauce</b>
Shrimp	<b>Seared Gulf Shrimp, Half Moon Tempura Onion Rings, Spicy Mayo Reduction</b>
Short Ribs	<b>Sweet Glazed BBQ Short Ribs, Micro Watercress and Red Radish Salad</b>
Tofu	<b>Agedashi Tofu Cubes, Minced Ginger, Scallions, Bonito Flakes, Soy Sesame Oil</b>
Stuffed Jalapeno	<b>Jalapeno Pepper Halves, Goat Cheese, Spicy Chorizo</b>
Crab Cakes	<b>Jumbo Lump Crab, White Wine Dijon Sauce</b>
Churrasco Skewers	<b>Grilled Flank Steak, Chimichurri Sauce</b>

## Main Course

Scallops	<b>Pan Seared New England Scallops, Steamed Asparagus, Caper Butter Reduction</b>
Sea Bass	<b>Citrus Chilean Sea Bass, Bean Sprouts, Wild Mushrooms</b>
Salmon	<b>Pan Seared Atlantic Salmon, Bacon Spinach Sautee, Tarragon Sauce</b>
Lobster	<b>Maine Lobster Tail, Lump Crab Meat Stuffing, Bacon Wrapped Green Beans, Balsamic Reduction, Lemon Cream</b>
Petite Filet	<b>8 oz. Filet Mignon, Scampi Butter, Manchego Whipped Potatoes</b>
Top Sirloin	<b>12 oz. Top Sirloin, Red Wine Demi-Glace, Creamed Spinach</b>
Lamb Chop	<b>New Zealand Lamb Chops, Apple Chutney, Lyonnaise Potatoes</b>
Chicken	<b>Peppercorn Parmesan Boursin Stuffed Chicken Breast, Prosciutto, Herb Infused Rice, Broccoli Sautee</b>
Pork	<b>Double Center Cut Pork Chop, Basmati Rice, Black Beans, Caribbean Slaw</b>
Pasta	<b>Bowtie Pasta, Asparagus, Spring Peas, Truffle Oil, Shaved Parmesan, Garlic Butter</b>
Pasta	<b>Veal Osso Bucco Ravioli, Chipotle Tomato Sauce, Toasted Almonds, Arugula Sautee</b>
Vegetarian	<b>Cannellini Beans, Roasted Tomatoes, Spinach Sautee, Potato Strings, Vegetable Basil Broth</b>

## Bar Menu

Kobe Sliders	<b>Kobe Beef Mini Burgers, Fontina Cheese, Straw Onions, Country Style Barbeque Sauce</b>
Crabtini	<b>Jumbo Lump Crab, Pico de Gallo, Avocado, Sour Cream</b>
Stuffed Jalapeno	<b>Jalapeno Pepper Halves, Goat Cheese, Spicy Chorizo</b>
Steamed Mussels	<b>Prince Edward Mussels, Sake, Sweet Miso Sauce</b>
Shrimp Cocktail	<b>Jumbo Gulf Shrimp, Caribbean Style cocktail sauce</b>
Tuna	<b>Blue Fin Tuna, Ginger Scallion Oil, Citrus Ponzu Sauce</b>
Lobster Roll	<b>Main Lobster Salad, Brie, Steam Brioche Roll</b>
Chicken Quesadilla	<b>Chicken, Shitake Mushrooms, Spinach, Pepper Jack Cheese, Home Style Guacamole</b>
Petite Filet	<b>8 oz. Filet Mignon, Scampi Butter, Manchego Whipped Potatoes</b>
Pasta	<b>Veal Osso Bucco Ravioli, Chipotle Tomato Sauce, Toasted Almonds, Arugula Sautee</b>