

Featured Drinks

Strawberry Velvet Sangria

Red wine, Vodka, Triple Sec, vanilla bean infused simple syrup, white cranberry juice, fresh sliced strawberries, oranges and lemons. 11 glass/ 38 pitcher

Beer Sampler

5 oz of each of the following: Stella Artois and local beers- Two Roads: No Limits Hefeweizen, Stubborn Beauty: Nummy Nummy and Connecticut Valley Brewing Company: "You Know You Want Me" Imperial Chocolate Stout. 13

Amber Road Cocktail

Makers Mark bourbon, Aperol, fresh squeezed lemon juice, maple syrup and Angostura bitters served on the rocks, garnished with a fresh sprig of mint. 10

Appetizer

Risotto

Crispy bacon, mushrooms and peas sautéed with creamy Arborio rice, finished with Romano cheese and butter. 16

Lunch Specials - \$7.25

Teriyaki Chicken Salad

Boneless chicken breast, marinated in a sweet teriyaki sauce, grilled and served over our house garden salad with a side of champagne vinaigrette.

Tuscan Chicken Sandwich

Crispy, panko breaded chicken breast served on a ciabatta roll with red onions, tomatoes, spinach and cheddar cheese with a side of house fries.

Shrimp and Mussels

PEI mussels and gulf shrimp sautéed with diced onions, garlic and cherry peppers in a white wine lemon butter sauce, served over linguini.

Gnocchi Bravo

Potato gnocchi sautéed with tomatoes, peas and prosciutto in a tomato cream sauce.

Ham and Bacon Sub

Sliced ham, bacon, tomatoes and provolone cheese served on a grinder roll with a side of pasta salad.

Dessert

Chocolate Chip Cheesecake

House made chocolate chip cheesecake topped with whipped cream and caramel sauce. 9

Add a Garden Salad 2.00

Add a Caesar Salad 2.50

NO MODIFICATIONS AND NO SUBSTITUTIONS
Lunch specials are served Monday - Friday 11:00-3:00