



GRADUATION 2010 DINNER

A Warm Congratulations to Graduates and their Families!

STARTERS, SOUPS, & SALADS

- CRAB CAKE house-made jumbo lump blue crab, chipotle remoulade, micro-green salad 10
- SESAME SEARED AHI TUNA chilled, with cucumber salad, pickled ginger, ponzu, wasabi, and crispy wontons 10
- WARM BRIE with cherry-ginger compote & crostini 8
- BAR FRIES classic french fries served with black olive aioli 4
- HOUSE-MADE TRUFFLE GNOCCHI spring peas, exotic mushrooms, light herb sauce 9
- SPRING SALMON Jail Island salmon, spring peas, asparagus, artichoke hearts, lemon-infused extra virgin olive oil, campanelle pasta 9
- MIXED FIELD GREEN SALAD greens, veggies, balsamic vinaigrette 6
- SPINACH SALAD spinach, roasted red peppers, veggies, goat cheese, sesame-soy vinaigrette 7
- SPICY CRAB BISQUE our best seller 10 years straight! 7

ENTREES

- GRILLED JAIL ISLAND SALMON beet-infused risotto, sauteed vegetables, raspberry-balsamic reduction 18
- DRUNKEN PESTO CHICKEN & PENNE roasted red peppers, pesto, creamy vodka sauce 17
- RED CURRY SAUTE baby bok choy, carrot, eggplant, tomato, tofu, served over quinoa 15
- MIXED FIELD GREEN SALAD with choice of grilled chicken, salmon, tuna seared rare, or tofu 18
- MAINE LOBSTER RAVIOLI & SHRIMP sauteed greens, tomatoes, fresh herb & light sherry-cream sauce 18
- CAMPANELLE PASTA tomatoes, spinach, artichoke hearts, olives, extra virgin olive oil 16
ADD grilled chicken & goat cheese +4
- SEARED RARE AHI TUNA peppercorn-encrusted, spring vegetable & quinoa salad, citrus vinaigrette 17
- LOCAL SAUSAGE PENNE sweet Italian-style sausage, chorizo, sweet peppers & onions, mozzarella, marinara 17
- CHICKEN FLORENTINE grilled chicken, spinach, wild mushrooms, sun-dried tomatoes, local feta, puff pastry, lemon-scented au jus 17
- FILET MIGNON grilled 8 oz Angus filet mignon, truffle smashed potatoes, asparagus, house steak sauce 27
- LOCAL RIBEYE STEAK topped with caramelized onions & blue cheese, roasted red bliss & sweet potatoes, housemade chipotle brandy BBQ sauce 24
- ROASTED STRIPED BASS in a saffron-scented local navy bean and spring vegetable consomme 23

SWEET WISHES FOR A PROSPEROUS FUTURE

- TRIPLE CHOCOLATE VEGAN CAKE hard to believe it's vegan! 6
- TIRAMISU kahlua & coffee soaked cake & mascarpone cheese 6
- CHEESECAKE white chocolate raspberry 6
- CHOCOLATE TORTE warm torte served with chocolate sauce 6



GRADUATION 2010 BRUNCH & LUNCH

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STARTERS, SOUPS, & SALADS

SPRING BRUSCHETTA asparagus, spring peas, artichoke hearts, lemon-infused extra virgin olive oil, ricotta salata, served over crostini 8

WARM BRIE with cherry-ginger compote & crostini 8

ARTICHOKE-SPINACH DIP warm & creamy, served with crostini 6

BAR FRIES classic french fries served with black olive aioli 4

SPICY CRAB BISQUE our best seller 10 years straight! 7

MIXED FIELD GREEN SALAD greens, veggies, balsamic vinaigrette 6

SPINACH SALAD spinach, roasted red peppers, veggies, goat cheese, sesame-soy vinaigrette 7

BRUNCH

BAGEL SANDWICH with scrambled eggs & melted cheddar 5

BUTTERMILK PANCAKES 8 *ADD* local maple syrup (+1), chocolate chips (+2), blueberries (+2)

MARGHERITA OMELETTE tomato, pesto, mozzarella 9

FOREST HOME OMELETTE mushrooms, spinach, onions, cheddar 9

EDEN OMELETTE egg white omelette with goat cheese, smoked salmon, spinach, tomato, onions 12

CREATE-YOUR-OWN OMELETTE *CHOOSE THREE:* cheddar, goat cheese (+1), swiss, brie (+1), bacon (+1), tomato, roasted red peppers, onions, mushrooms, artichoke hearts, pesto, spinach 9

CAFE WRAP scrambled eggs, swiss, mushrooms, tomato, sweet & red bliss potatoes 9

LOCAL, FREE-RANGE SCRAMBLES *MAKE IT A WRAP* (+2)

- CHOOSE ONE:*
- egg whites with spring veggies & goat cheese 7
 - local chorizo with black beans, tomato, cheddar 8
 - sauteed fresh salmon, garlic, red bell peppers, onions, sweet & red bliss potatoes 9

LUNCH

CRAB CAKE SANDWICH house-made jumbo lump crab cake, greens, tomato, chipotle remoulade, honey roll 12

SLOWDRAW SANDWICH grilled chicken, swiss, mushroom, aioli, caramelized onions, greens, tomato, french bread 11

HEALTHY SALMON WRAP pan-seared salmon, tomato, onions, greens, cucumber relish 12

ELLAWRAP roasted portabellas, guacamole, sprouts, roasted red peppers, tomato, onions, greens 10

GRILLED BRIE SANDWICH melted brie, bacon, green apple, multigrain bread 10

CHICKEN PESTO MOZZARELLA WRAP grilled chicken, mozzarella, pesto, tomato, greens 11

TURKEY & BRIE SANDWICH house-roasted turkey, brie, apple, sprouts, honey-mustard, french bread 11

CAMPANELLE PASTA fresh cherry tomatoes, spinach, artichoke hearts, olives, extra virgin olive oil 12

GRILLED SALMON with grains, apple & greens salad, raspberry-balsamic glaze 12

SEARED RARE TUNA peppercorn-encrusted, smashed red bliss potatoes, sauteed veggies, white wine herb sauce 12

GRILLED CHICKEN BREAST spinach, mozzarella, served over penne with tomato-basil marinara 12

S BURGER local, organic, grass-fed burger 11

ADD (+.50 each) cheddar, swiss, blue cheese, guacamole, bacon, salsa, mushrooms, caramelized onions