

APPETIZERS

Truffled Macaroni and Cheese

White American and Parmesan Cheese, topped with Panko Bread Crumbs . . . 8

Meze Plate

Toasted Pita Bread - Hummus, Baba Ghanoush, Spicy Feta and Tzatziki . . . 10

Crispy Wings

Your Choice of Buffalo, Asian, BBQ, or Honey Garlic, served with Carrots and Celery . . . 10

Jumbo Meatball

Pork and Beef Meatball, Fresh Marinara, Basil, Ricotta and Crostinis . . . 11

Mussel Bowl

P.E.I. Mussels topped with Spanish Chorizo and Saffron Broth . . . 12

Tenderloin Carpaccio

Arugula, Lemon Caper Dressing and Shaved Parmesan . . . 12

Spinach and Crab Dip

Crab Meat and Artichokes, topped with Diced Tomatoes, served with Tortilla Chips . . . 12

Asian Spice Ribs

Slow Roasted Ribs Dusted in Asian Spices, with a Carrot and Green Onion Slaw and a Sesame Ginger Glaze . . . 13

Chicken Quesadilla

Grilled Chicken, Smoked Gouda, Tomatoes and Scallions with a Red Chili Sauce. . . 12

Fried Calamari

Tender Rings with Marinara and Sweet Thai Chili Sauce. . . 13

Jumping Shrimp

Sweet Chili Sauce, with Cucumbers, Bell Peppers and Scallions, on a Sizzling Hot Platter . . . 13

Sesame Tuna

Sesame Crusted Ahi Tuna, Carrot Slaw, Wasabi Aioli, Sriracha and Ginger Sesame Dressing . . . 14

SALADS

Knife and Fork Caesar

Whole Romaine Wedge topped with Homemade Parmesan Croutons, Tomato Wedge, and Classic Caesar Dressing . . . 9

Tomato Caprese

Fresh Beefsteak Tomatoes and Buffalo Mozzarella served over Mesclun Mix, topped with Olive Oil, Basil, and Balsamic Glaze . . . 12

Greek Salad

Mixed Greens, Plum Tomatoes, Cucumbers, Mixed Peppers, Red Onions, Kalamata Olives and Feta Cheese, with Greek Dressing . . . 13

Add Chicken . . . 3

Goat Cheese & Beet Salad

Goat Cheese, Sliced Yellow Beet Slices, Mixed Greens, Sweet and Spicy Pecans, with a Lemon-Thyme Vinaigrette . . . 14

101 Cobb

Grilled Chicken, Hard Boiled Eggs, Blue Cheese, Roma Tomatoes, Applewood Smoked Bacon, Avocado, with Homemade Balsamic . . . 15

Warm Tenderloin Salad

Sliced Tenderloin, Mixed Mesclun Greens, Candied Walnuts, Sauteed Red Onions, Gorgonzola, with Homemade Balsamic . . . 16

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions.

General Manager . . . Anthony D'Elia

SANDWICHES

Griddled Cheese

Smoked Gouda, Cheddar, Provolone and Fontina Cheese, Griddled with Applewood Smoked Bacon, Tomatoes, and Avocado on Sourdough Bread. . . 11

Grilled Chicken

Arugula, Tomatoes, Applewood Smoked Bacon, Melted Provolone, on a Brioche Bun with Rosemary Thyme Mayo . . . 12

Original Philly Cheese Steak

Shaved Sirloin, Sauteed Onions, Mushrooms, Peppers, on a Toasted Hoagie, with Cheese Whiz . . . 12

Roasted Turkey

Hot Turkey, Cheddar and Fontina Cheeses, Fried Leeks, Cranberry Sauce and Griddled Sage Multi-Grain Bread. . . 12

Kobe Burger

Caramelized Spanish Onions, Melted Brie, Mixed Field Greens, Balsamic Tomatoes, on a Brioche Bun . . . 13

Crispy Fish Tacos

Beer Battered Cod, Shredded White Cabbage, Cilantro Tomato Salsa and Lemon Aioli . . . 14

New York Strip Steak Sandwich

Toasted Baguette Roll, Caramelized Red Onions, Watercress, Gorgonzola Crumbles and Creamy Horseradish. . . 14

Fresh Mahi

Blackened or Grilled, Sauteed Spinach and Spicy Remoulade, on a Brioche Bun . . . 14

Maryland Lump Crab Cake

Shredded White Cabbage, Tomatoes, and Spicy Remoulade, on a Brioche Bun . . . 15

ENTREES

British Style Fish and Chips

Beer Battered Cod, Skin on French Fries, Cole Slaw and Tartar Sauce . . . 17

Half Roasted Chicken

Oven Roasted, Yukon Gold Mashed Potatoes and Balsamic House Vegetables . . . 19

Pork Osso Bucco

Yukon Gold Mashed Potatoes, Seasonal Vegetables and its own Jus . . . 23

Roasted Salmon

Pan Roasted Salmon, Pine Nut Parmesan Toasted Orzo, Garlic Studded Green Beans . . . 23

Diver Scallops

Oven Roasted Diver Scallops, with Whipped Potatoes, Spinach and a Tomato Basil Caper Sauce . . . 25

Sesame Tuna

Sesame Seared Ahi Tuna over Shiitake Mushroom Udon Noodle Salad, Wakame, Ginger Sesame Glaze, Wasabi Aioli and Sriracha. . . 26

Plantain Crusted Grouper

Vanilla Rum Glaze, Sweet Mashed Potatoes and Steamed Asparagus . . . 27

Pan Seared Sea Bass

Pan Seared Seabass, Cilantro Coconut Rice and Steamed Broccoli Crown, with a Cracked Black Pepper Mango Glaze . . . 29

12 oz. New York Strip

Yukon Gold Mashed Potatoes, Broccoli and Peppercorn Demi Glaze . . . 29

Filet Mignon

Horseradish Mashed Potatoes, Parmesan Crusted Asparagus and Peppercorn Demi Glaze . . . 31

18% gratuity will be added to parties of 6 or more.

FLATBREADS

Tomato Mozzarella

San Marzano Tomatoes, Herb Infused Sour Cream, Basil and Fresh Mozzarella . . . 10

Pulled Chicken

Garlic Oil, Fontina Cheese, Roasted Tomatoes, Caramelized Onions, Grilled Rosemary . . . 11

Prosciutto and Arugula

Fresh Mozzarella, Lemon Oil and Parmesan Reggiano . . . 12

The Portobello

Wild Mushroom Puree, Roasted Portobello, Red Onion, Fontina Cheese, White Truffle Oil . . . 12

Grilled Sirloin Steak

Blue Cheese and Sauteed Mushrooms . . . 13

Blackened Shrimp and Chorizo

Smoked Gouda, Basil Pesto, Scallions, Roasted Red Pepper, Cilantro Relish. . . 14

PIZZAS

Four Cheese

Fresh Mozzarella, Smoked Gouda, Fontina, Parmesan Reggiano, topped with Oregano . . . 12

Margherita

San Marzano Tomatoes, Fresh Mozzarella topped with Basil . . . 13

Buffalo Chicken

Spicy Buffalo Tenders, Gorgonzola Cream Sauce, Diced Celery and Carrots, Mozzarella . . . 13

Philly Cheese Steak

Shaved Beef, American Cheese, Red Onion, Tomato and Shredded Romaine . . . 15

Additional Toppings:

Sausage, Pepperoni, Ham, Anchovies, Ricotta, Fresh Mozzarella . . . 1.00

PASTA

Grilled Chicken Pomodoro

Sauteed Roma Tomatoes, Garlic, Basil, White Wine, over Angel Hair Pasta . . . 15

101 Lasagna

Classic Bolognese with Marinara, Ricotta Cheese, Fresh Mozzarella and Shredded Mozzarella . . . 17

Classic Bolognese

Classic Meat Sauce and Fresh Mozzarella . . . 17

Shrimp Fra Diavolo

Spicy Marinara, Fresh Basil, over Angel Hair Pasta. . . 19

RAW BAR

Peel & Eat Shrimp

Steamed in Old Bay, Lemons, Black Peppercorns
Half: 10 Pound: 16

Middleneck Clams

Raw or Simmered in Garlic White Wine Sauce
Half: 9 Dozen: 13

Blue Point Oysters

Raw or Simmered in Garlic White Wine Sauce
Half: 15 Dozen: 26

101 Seafood Platter

Lobster Tail, P.E.I. Mussels, Peel & Eat Shrimp, Middleneck Clams, and Blue Point Oysters
Half: 35 Whole: 65

Executive Chef . . . Chris Magielnicki