



Summer 2007

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## Appetizers & Starters

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### Calamari

Buttermilk marinated young squid and sliced cherry peppers lightly dusted in chick pea flour then flash-fried and served with honey dijonaise sauce \$9.95

### Summertime Bruschetta

Sun-kissed Roma tomatoes, slivered sweet garlic, Genovese basil and cannellini beans all tossed with extra virgin olive oil served atop garlic grilled crostini and aged balsamic reduction drizzle \$6.95

### Murphy's Shrimp Cocktail

Jumbo Gulfstream shrimp adorn a house-made cocktail sauce and Meyer lemon wedge \$9.95

### The "Chesapeake" Blue

Crab that is! Perfectly seasoned lump crabmeat cakes lightly sautéed in drawn butter served atop mixed field-greens with a caperberry remoulade \$12.95

### Sea Scallops New England

Hickory smoked, American bacon-wrapped sea scallops delicately seasoned and grilled sits atop a bed of tarragon and red grape salad dressed with a Meyer lemon vinaigrette \$9.95

### Syracuse Greens

A sauté of sweet garlic, Prosciutto di Parma, spicy cherry peppers and escarole all tossed with Pecorino-Romano cheese and topped with a toasted herb breadcrumb \$6.95

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## Soups & Salads

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### Great Lakes Potato & Leek Soup

A creamy soup of Yukon Gold potatoes, sautéed leeks and fresh tarragon garnished with hickory smoked bacon bits Cup \$3.95, Bowl \$4.95

### Hail, Caesar!

America's favorite salad of romaine hearts, house made garlic croutons, fire-roasted red bell pepper \$6.95  
Add chicken \$2, Add shrimp \$3

### Capri

A terrine of sun-ripened Roma tomatoes, fresh whole-milk mozzarella and fresh basil finished with sea salt, freshly cracked pepper and an extra virgin olive oil drizzle \$6.95

### Moroccan Roasted Red Pepper Soup

A delicately spiced red pepper puree finished with a dollop of crème fraiche and a spring onion garnish Cup \$3.95, Bowl \$4.95

### The "Wedge"

The original New Yorker! A wedge of iceberg, shoestring red onions and grape tomatoes with Maytag bleu cheese dressing garnished with hickory smoked American bacon bits and garlic chives \$5.95

### Sicilian Kiss

Segments of Florida navel oranges, Sicilian red onion and kalamata olives topped with imported gorgonzola cheese dressed with extra virgin olive oil and finished with fresh basil chiffonade \$7.95

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## Pasta

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All pasta entrees include a mixed field greens salad and fresh baked bread

### Fettuccine Alfredo

Rich and creamy this cheesy Italian classic is finished with sautéed baby spinach and sun dried tomatoes \$12.95

### Cacciatore

The Hunter's pasta! Sautéed breast of chicken, wild mushrooms and sweet peppers in a tomato sauce tossed with penne pasta \$13.95

### Mariner's Pasta

The Fisherman's pasta! Gulf shrimp, sea scallops and young squid all sautéed in your choice of a mariner's sauce or a white wine, lemon reduction sauce \$15.95

### Tomato & Basil

A pan sauce of sweet garlic, diced onions, a touch of wine, Genovese basil and chopped Italian tomatoes is tossed with your choice of pasta and garnished with shaved, imported Pecorino-Romano cheese \$11.95

Consuming raw, or uncooked meats and seafood increases the risk of food borne illness



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## Chicken & Veal

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All entrees below are served over choice of pasta or chef's potato and vegetable of the day and include a mixed field greens salad and fresh baked bread

### Marsala

Sautéed medallions of veal or chicken with Prosciutto di Parma, and wild mushrooms finished in a Marsala wine reduction sauce garnished with grape tomatoes \$16.95

### Piccata

Sautéed medallions of veal or chicken, capers, and kalamata olives in a white wine and Meyer lemon reduction sauce \$15.95

### Francais

Egg-washed medallions of veal or chicken lightly sautéed and finished in veal/chicken broth reduction sauce with lemon essence and Italian parsley garnish \$15.95

### Parmigiana

Your choice of a veal cutlet or chicken breast lightly breaded in seasoned crumb, flash-fried then baked with our marinara sauce and fresh, whole milk mozzarella \$14.95

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## Steaks, Chops & Burgers

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We proudly serve only Certified Angus® wet-aged American beef. All entrees below include a mixed field greens salad and fresh baked bread

### The Pub Burger

A ½ lbs. cut of 100% USDA Prime ground sirloin always fresh and never frozen, cooked and prepared any way you like it. We'll toast the bun and you tell us the rest, served with natural-cut fries \$10.95

### The New Yorker

A house-cut 12ozs striploin perfectly seasoned and char-grilled to your liking finished with melted Maytag bleu cheese and shoe-string red onion rings, garlic mashed potato and chef's vegetable of the day \$22.95

### Delmonico

The chef's favorite steak! A house-cut 12ozs ribeye basted in Dijon mustard and cracked peppercorns char-grilled to temperature finished with a sauté of wild mushrooms, baby spinach and garlic mashed potato \$20.95

### Filet Burgundy

A perfectly pan-seared 8ozs beef tenderloin finished in a burgundy wine reduction with rosemary-infused, caramelized shallots atop garlic mashed potato \$24.95

### Baby Back Ribs

A full Rack of slow-roasted baby back's basted in Our signature apple-bourbon barbeque sauce \$19.95

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## Fruits of the Sea

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All seafood entrees served with jasmine rice and chef's vegetable, mixed field greens salad and fresh baked bread

### Seabass Miami

An 8ozs filet of Chilean Seabass delicately seasoned and pan-seared finished in a coconut cream reduction sauce garnished with fresh cilantro and lime \$24.95

### Cedar Plank Salmon

An 8ozs filet of Atlantic Salmon char-broiled on a cedar plank finished with maple-glazed baby carrots \$17.95

### Poseidon's Arrow

Gulf shrimp, sea scallops, grape tomato, red onion and mushrooms threaded on twin skewers, dusted with jerk seasoning then grilled to perfection served with cucumber salad \$17.95

### Mediterranean Tilapia

A perfect summer dish of twin filets of warm-water Tilapia char-broiled and topped with a Roma tomato and cannellini bean salsa atop grilled garlic pita bread \$16.95

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## On the Side

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Garlic Mashed Potatoes \$3  
Baked Potato \$3

Sautéed Mushrooms \$3.50  
Natural-cut Steak Fries \$3

Seasonal Vegetables \$3  
Wild Rice \$3

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