



STARTERS

Burrata Cheese and Marinated Olives	12	Butternut Squash Soup	Cup 5 Bowl 7
Arugula, grilled bread and extra virgin olive oil		Topped with caramelized apples and crème fraiche	
Hummus	8	Beef Carpaccio	14
Grilled pita, olives and extra virgin olive oil		Thin sliced beef tenderloin, baby arugula, crisped capers and shaved parmesan cheese with horseradish aioli and extra virgin olive oil	
Ahi Two Ways	14	Crispy Oyster Spoons	13
Grilled ahi with spicy tartar, wasabi basil potato purée and ponzu sauce		Flash fried oysters with green apple tartar sauce and wasabi caviar	
Goat Cheese Tart	11		
Individual tart topped with arugula, red onion and marinated cherry tomatoes			

SALADS

Café Salad	Side 6 Full 9	Chopped Vegetable Salad	10
Mixed organic greens, cherry tomatoes, shredded carrots, cucumbers and shallots with balsamic vinaigrette		Romaine, radicchio, cherry tomatoes, hearts of palm, green beans, cucumbers, feta cheese, kalamata olives and creamy oregano dressing	
Caesar Salad	Side 6 Full 10	Roasted Beet Salad	13
Romaine, sundried tomatoes, capers, parmesan and creamy garlic dressing, served with tomato bruschetta		Mixed greens, roasted beets, goat cheese and lemon garlic vinaigrette	

Add on any salad **Chicken 5 Salmon 10**

PASTA

Spicy Shrimp with Linguine	18	Lamb Bolognese	18
Sautéed shrimp dusted with crusted red pepper flakes, tossed with olives, sundried tomatoes and parmesan		Pappardelle pasta, braised lamb, fresh tomatoes, garlic and a touch of cream	
Vegetarian Ravioli	16	Mac and Cheese	14
Seasonal preparation. Ask your server		Vermont sharp white cheddar, asiago, goat cheese and tarragon with a side of mixed baby greens	

ENTREES

Roasted Free Range Chicken	19
Half chicken served with horseradish potato purée, garlic green beans and a rosemary lemon pan sauce	
Pancetta Wrapped Scallops	21
Orecchiette pasta, leeks, sundried tomatoes, parmesan, parsley and lobster sauce a la nage	
Roasted Atlantic Salmon	22
With a braised lentil ragout topped with marinated tomatoes	
Crab Cakes	25
Sautéed crab cakes sprinkled with toasted sesame seeds, asian style couscous and yuzu aioli	
Fish of the Day	market
Seasonal preparation. Ask your server	
Pan Roasted Pork Chop	25
Served with brussel sprouts, pancetta and a caramelized apple, onion and sage compote	
12 oz. New York Strip Steak	28
Served with blue cheese fries	
32 oz. Porterhouse for two	56
Sautéed green beans and potatoes au gratin	
Beef Short Ribs	25
Served with creamy polenta, red wine demi-glace and gremolata	
Hellman Burger	12
Half pound prime beef (may substitute veggie burger) with fontina cheese, lettuce, tomato, onion and a smoked tomato aioli. Served with fries or side salad	
Chicken or Vegetable Pot Pie	16
With seasonal vegetables and a side café salad	
Mushroom Risotto	17
Creamy risotto with wild mushrooms and braised short ribs	

SIDES

Tomato Basil Soup	Cup 4 Bowl 6	Crispy Shoestring Fries	5
French Green Beans	6	Blue Cheese, Cheddar Bacon or Chipotle Fries	7
Garlic Baby Spinach	5	Potatoes Au Gratin	7
Sweet Potato Purée	6		

18% Gratuity for parties of six or more