

DINNER

SEARED SCALLOPS OVER PENNE MAC & CHEESE

ASIAGO, GRUYERE & GOAT CHEESE, SPINACH, GRILLED TOMATOES & GARLIC CRUMBS 25.

BEEF TENDERLOIN

PAN SEARED 8 OZ. TENDERLOIN WITH ROASTED SHALLOT RED WINE GLAZE, ROASTED GARLIC MASHED POTATOES & SAUTEED SPINACH 27.

GRILLED NEW YORK STRIP STEAK

12 OZ. CUT, MUSHROOM DEMI-GLACE, ONION RELISH, SAUTEED ASPARAGUS & HAND CUT FRIES 25.

SESAME ENCRUSTED SALMON FILET

WITH HOMEMADE TERIYAKI GLAZE, NAPA CABBAGE SALAD, PICKLED CUCUMBER SLAW, SERVED WITH BASMATI RICE & GINGER MATCHSTICK CARROTS 25.

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST WITH A WILD MUSHROOM MARSALA SAUCE, SAUTEED BROCOLINI & GARLIC MASHED POTATOES 21.

FRESH LOBSTER RAVIOLI

IN A ROSE SAUCE WITH BASIL CHIFFONADE & ASIAGO CHEESE 28.

FRESH BUTTERNUT SQUASH RAVIOLI

WITH MASCARPONE CHEESE IN A FIRE GRILLED TOMATO HOUSE MARINARA & TOPPED WITH TOASTED ALMONDS 24.

GRILLED NEW ZEALAND LAMB RACK

CRANBERRY MINT DEMI-GLACE, ROASTED GARLIC MASHED POTATOES & SAUTEED SPINACH 28.

BAKED FRESH HADDOCK FILET

WITH A LEMON BUERRE-BLANC, GRILLED ASPARAGUS & BASMATI RICE 25.

VEAL MILANESE

BREADED & SERVED WITH A WHITE WINE GARLIC CAPER SAUCE, GRILLED ZUCCHINI MEDALLIONS & ROASTED GARLIC MASHED POTATOES 26.

RUDI'S SALMON BURGER

HOUSE SPICED, GROUND ATLANTIC SALMON, LETTUCE, TOMATO, ONION & BASIL MAYO 12.

RUDI'S BURGER

8 OZ. PRIME BEEF, LETTUCE, TOMATO, ONION & CHOICE OF CHEESE 10.
ADD SAUTEED MUSHROOM | ADD SAUTEED ONION | ADD BACON

ANGEL HAIR PASTA

WITH FRESH TOMATOES, GRILLED ZUCCHINI & FRESH BASIL IN A WHITE WINE GARLIC SAUCE 16.

ADD CHICKEN 3. | SALMON 5. | GRILLED SHRIMP 5.

