

STARTERS

PAN SEARED SCALLOPS

OVER WILTED BABY SPINACH, TOPPED WITH APPLE SMOKED BACON, DRIZZLED WITH A MAPLE GASTRIQUE 13.

LOBSTER AND MUSHROOM STUFFED SCALLION CREPE

FINISHED WITH SHALLOT BRANDY CREAM SAUCE 13.

FRIED BRIE

PANKO BREADED, DRIED CHERRY GINGER COMPOTE, RED GRAPES & GARLIC TOAST ROUNDS 11.

HAND CUT FRIES

GARLIC AIOLI & ROASTED RED PEPPER KETCHUP 8.

HAND CUT SWEET POTATO FRIES

TOPPED WITH CRUMBLLED BLEU CHEESE & CRISPY PROSCIUITTO 11.

CHICKEN SATAY

NAPA CABBAGE SLAW & SPICY PEANUT SAUCE 9.

BRUSCHETTA

ROMA TOMATOES, ROASTED GARLIC, BASIL, ASIAGO CHEESE 9.

STEAK FAJITA SCALLION CREPE

SAUTÉED STRIPS OF BEEF, PEPPERS & ONIONS, LIME JUICE, CAJUN SPICES & SOUR CREAM 11.

MUSSELS

SAUTÉED WITH SHALLOTS, GARLIC & GRILLED TOMATO BROTH 11.

CRAB CAKES

OVER BABY ARUGULA WITH PICKLED CUCUMBER & ROASTED RED PEPPER AIOLI 11.

SHRIMP COCKTAIL

SERVED COLD IN A MARTINI GLASS WITH THAI CURRY DIPPING SAUCE & FRESH LEMON 11.

SPINACH & CRAB DIP

GRUYERE CHEESE, TORTILLA CHIPS & GARLIC TOAST ROUNDS 11.

FRIED CALAMARI

BREADED & SERVED WITH CHILLED RED WINE TOMATO SAUCE & ROASTED RED PEPPER AIOLI 11.

SOUP & SALAD

SOUP OF THE DAY

CHEF'S SPECIALTY RECIPES.

CLAM CHOWDER

RUDI'S SIGNATURE RECIPE 8.

ROASTED PEPPER & TOMATO SOUP

HOUSE MADE 100% VEGETARIAN 7.

RUDI'S CAESAR SALAD

ROMAINE, HOMEMADE DRESSING, CROUTONS, ASIAGO & PARMESAN 8.

RUDI'S HOUSE SALAD

MESCLUN GREENS, CUCUMBER, TOMATO, CARROT, RED ONION 7.

GRILLED ASPARAGUS SALAD

WITH PANCETTA, TOASTED PINE NUTS, CAPERS, MIXED GREENS & A SHALLOT VINAIGRETTE 12.

BABY SPINACH SALAD

APPLE SMOKED BACON, POACHED PEARS, ONION, GORGONZOLA CHEESE & HERB VINAIGRETTE 11.

TOMATO MOZZARELLA SALAD

OVER MIXED GREENS, TOPPED WITH OLIVE OIL & BALSAMIC GLAZE 11.

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

