

APPETIZERS

- Homemade Soup Du Jour 7
Mesclun Salad with Goat Cheese, Tomatoes and Balsamic Vinaigrette 7
 Caesar: Romaine, Croutons and Fresh Parmesan 9
 Crispy Cornmeal Encrusted Calamari 10
Hummus Plate: Olives, Feta, Tomatoes, Tzaziki and Warm Pita Bread 10
 Homemade Guacamole Served with Warm Crispy Tortillas 10
Jumbo Coconut Shrimp with A Mesclun Salad and Honey Mustard Drizzle 12

ENTREES

- Boston Brew Battered Fish and Chips 18
Roasted Atlantic Salmon with Sautéed Spinach and Basil Mash Potatoes 21
 Sautéed Tilapia with Fresh Corn, Tomato, Basil and Mash Potatoes 18
 Roasted Shrimp Over Creamy Risotto with Wild Porcini Mushrooms 20
Homemade Potato Gnocchi with Gorgonzola Sauce, Toasted Walnuts and White Truffle Oil 20
 Sullivan Meatloaf with White Truffle Oil and Shitake Mushrooms 17
 Garlic Infused Free Range Turkey Meatloaf 18
Grilled Pork Chop with Homemade Apple Sauce and Choice of Two Dinner Sides 20
 Pan Seared Hanger Steak with Fries and Sautéed Spinach 21
Jack Daniels Marinated B.B.Q. Baby Back Ribs with Sautéed Broccoli and Mash Potatoes 20
Milanese Style Chicken Breast in a Tomato, Lemon Caper & White Wine Sauce with Basmati Rice 21
Free Range Roast Chicken with Garlic Mash Potatoes, Sautéed Broccoli and Shitake Mushroom Sauce 20
 Eggplant Parmesan, Fettuccine and Sautéed Broccoli 17

PASTAS

- Spinach and Ricotta Cheese Ravioli with Tomato Pesto Sauce and Grated Parmesan 17
Whole Wheat Pasta Primavera with Seasonal Vegetables, Garlic and Olive Oil 15
 Ketel One Fettuccine with Tomato Alfredo Sauce and Roasted Shrimp 18
 Ricotta Cheese Tortellini in a Classic Bolognese Sauce 17
Torcetti Pasta w/ Sweet Italian Sausage, Sauteed Shrimp and Fresh Spinach 18
 Mac and Cheese Topped with Brioche Bread Crumbs 15

PRIX FIXE

Appetizer

- Homemade Soup Du Jour
Caesar Salad
Crispy Cornmeal Encrusted Calamari
Hummus Plate

Entree

- Roasted Atlantic Salmon with Sautéed Spinach and Basil Mash Potatoes
Pan Seared Hanger Steak w/ Fries and Sautéed Spinach
Ricotta Cheese Tortellini in a Classic Bolognese Sauce
Boston Brew Battered Fish and Chips

Wine

- Montepulciano or Sauvignon Blanc

\$ 35

GOURMET BURGERS

(Served with Choice of Mesclun Salad or French Fries)

Classic 10oz Sullivan Burger **11**

Garlic and Onion Infused Fresh Ground Turkey Burger **12**

Bistro Burger: Bleu Cheese & Grilled Onions **13**

NY Burger: Bacon and Cheddar **14**

Tex Mex Burger: Pico De Gallo and Avocado **14**

Veggie Burger: Sautéed Mushrooms, Veggie Bacon and Swiss **13**

BISTRO INSPIRED SANDWICHES

(Served with a Mesclun Salad) French Fries Add **2**

Grilled Chicken and Guacamole Club Triple Decker with Dijon Aioli **11**

Steak Sandwich with Peppers, Onions & Cheddar on a Baguette **13**

Smoked Salmon, Goat Cheese, Lettuce, Tomato on a Seeded Brioche Roll **13**

Grilled Chicken B.L.T with Chipotle Mayo on a Seeded Brioche Roll **12**

Veggie Sandwich: Grilled Eggplant, Portobello Mushrooms,

Zucchini, Tomato, Goat Cheese and Basil Pesto on a Baguette **13**

SPECIALTY SALADS

(Add Grilled Chicken or Shrimp **4**)

Greek: Romaine, Feta Cheese, Olives, Red Onions, Tomato with Balsamic Vinaigrette **10**

Roasted Beets: Oranges, Walnuts, Goat Cheese over Baby Spinach
and a Raspberry Vinaigrette **12**

Cobb: Grilled Chicken, Avocado, Bacon, Eggs, Tomato
with a Bleu Cheese Dressing **12**

Waldorf: Chicken, Pineapple, Apples, Walnuts, Celery and Raisins
with a Pineapple & Mayo Dressing **13**

SAVORY DUTCH CREPES

Canadian Bacon, Swiss Cheese & Wild Mushrooms **13**

Goat Cheese, Spinach & Sun Dried Tomatoes **13**

Mozzarella Cheese, Roasted Tomatoes and Basil Pesto **13**

DINNER SIDES

Sautéed Spinach **6**

Sautéed Mushrooms **6**

Grilled Zucchini **6**

Sautéed Broccoli **6**

Fresh Corn w/Basil Pesto and Tomato **6**

Mash Potatoes **6**

Garlic Mash Potatoes **6**

Basil Mash Potatoes **6**

Baked Potato **3**