

Soup du Jour Cup \$2.95 Bowl \$3.95
Cream of Crab Cup \$3.95 Bowl \$4.95

Salads

Serenity Salad - \$6.99

Gourmet chicken salad, tuna salad, or shrimp salad atop a bed of mixed greens with fresh fruit, cucumbers, tomatoes, and onions garnished with candied walnuts and dried cranberries

Apple Cranberry Salad - \$6.99

Sliced apples, dried cranberries, mozzarella, and candied walnuts atop a bed of mixed greens served with raspberry vinaigrette and sesame seeds

Grilled Caesar Salad - \$5.99

add chicken \$1.99 add shrimp or beef \$2.99

Grilled romaine leaves drizzled with creamy Caesar dressing, shredded parmesan cheese, and toasted garlic croutons

Appetizers

Gourmet Cheese Sampler - \$6.99

Asiago, creamy gorgonzola, pepato, Italicco, and sharp provolone with fruit and crackers

Bacon-Wrapped Scallops - \$9.99

Four tender, broiled scallops wrapped in bacon and glazed with a sweet barbecue sauce.

Pesto Crab Alfredo - \$8.99

Our homemade pesto with Alfredo tossed with jumbo lump crab meat, tomato, and parmesan cheese

Olive Tapenade - \$5.99

Fresh, finely diced olives with tomatoes, garlic, and feta cheese marinated in balsamic vinegar atop toasted crostinies

Vegetable Tempura - \$4.99

Assorted Vegetables Fried in a light batter served with a horseradish dipping sauce

Sweet Potato Fries - \$4.99

Fried, hand-cut sweet potatoes dusted with powdered sugar

*Café, Children's, and Dessert Menus available upon request
15% automatic gratuity with parties of 8 or more*

**Consuming raw or undercooked meats may increase risk of food-borne illness*

Entrees

Served with 2 sides

Crab Cakes - \$16.99

Two jumbo lump crab cakes laced with crab dressing

Beef Tenderloin

5 oz - \$14.99 9 oz - \$19.99

Pepper-encrusted beef tenderloin with our burgundy cream sauce

Surf & Turf - \$19.99

5 oz Beef tenderloin topped with a jumbo lump crab cake

Chicken and Spinach Marsala - \$11.99

Tender chicken breast sautéed with mushrooms, red onions, and spinach served with a creamy Marsala sauce on a bed of rice

Apple Cranberry Chicken - \$11.99

Tender chicken breast pan seared and topped with apples, dried cranberries, and brie cheese laced with a sweet cinnamon cream

Cajun Salmon - \$12.99

Salmon with spicy Cajun seasoning served en papillote and finished with a soothing tomato salsa

Apple Pork Medallion

one medallion-\$9.99 two medallions-\$14.99

5 oz pork medallion wrapped in smoked bacon and topped with an apple barbecue sauce served with sautéed corn and steamed broccolini

Pasta Dishes

Served with 1 side

Seafood Rotini - \$15.99

Pan seared scallops, shrimp, and mussels tossed with rotini pasta, spinach, whole tomatoes, and portabellas in creamy Alfredo sauce

Peppered Beef Stroganoff - \$14.99

Pepper-encrusted beef tenderloin tips with caramelized onions and mushrooms in a brandy cream sauce served over egg noodles

Sausage or Chicken Peperonata - \$11.99

Braised Italian sausage or marinated chicken in homemade marinara sauce, tossed with egg noodle pasta, sautéed bell peppers, onions, garlic, and garnished with parmesan cheese

Sides

Corn and tomato salad
Sweet potato fries
Batter-dipped fries
Garden salad

Broccolini
Baked Potato
Honey herb glazed carrots
Cup of soup du jour

Vegetable tempura