

@ the Deck

Restaurant & Bar

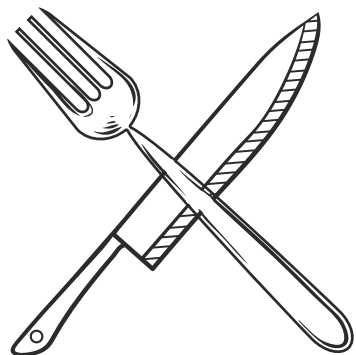
Soup

Fisherman's Chowder - 7

Tomato & cream based seafood chowder

Baked French Onion Soup - 8

Traditional charred onion soup with swiss gruyere cheese



Salad

Marinated Beets & Goat Cheese - 7

With candied walnuts, arugala, and balsamic dressing

Traditional Caesar Salad - 9

Romaine hearts salad with fresh cesar dressing & croûtons

"Bleu" Caesar - 9

Romaine hearts salad with fresh caesar dressing & crumbled blue cheese

Arugala Salad - 7 *gf*

Rocket greens with pignoli nuts, lemon vinaigrette, tomatoes & pecorino cheese

Raw Bar

Raw Bar Oysters - *mkt*

Half dozen oysters served with champagne mignonette & cocktail sauce

Appetizers

Chef Matt's Mussels - 19

Simply put, the best mussel dish you will ever have. Chef matt sautees fresh seasonal mussels, with chorizo, shallots, garlic, beer, light cream & pesto. Served with French bread.

Shoe String Fries - 7

Fresh cut, julienned, and fried russet potatoes, served with aioli.

Brussels Sprouts - 8 *gf*

Steamed then pan fried brussels sprout with charred shallots, garlic, pancetta, white wine, butter, and lemon zest.

Coconut Shrimp - 9

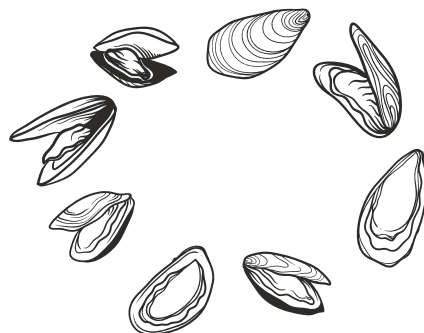
Five coconut crusted with sweet & sour sauce

Yellowfin Tuna - *mkt gf*

Pan seared sesame seed crusted ahi tuna with wasabi aioli & sesame wakame seaweed salad

Shrimp Cocktail - 15 *gf*

Three colossal shrimp lemon poached & chilled icy with cocktail sauce



gf - gluten free (many other menu items may be made gluten free upon request)

**Consuming raw or partially cooked foods may increase your risk of food borne illness, especially if you are in a high risk category. All food is made to order. Alert us of any food allergies. No Flash Photography...it scares the chef!*

Pasta

Penne Alla Vodka - 18/22

Penne pasta with creamy herbed marinara sauce. Add chicken.

Blanquette de Veau - 26

Creamy white stew of tender veal leg morsels, cippolini onions, mushrooms & Sour cream, over pappardelle

Broken Noodle - 17/22

Cheesy mediteranean pasta bowl with artichoke hearts, fresh tomato, arugula, calamata olives, mozzarella & penne. Add chicken.

Bolognese - 26

Thick hearty meat sauce with ground beef, veal, and pancetta with pappardelle pasta

Fra Diavalo - 36

Spicy bowl of steamed littleneck clams, shrimp, mussels, with tomato sauce and linguini.
(Tell your server how spicy you would like this dish on a scale of 1 - 10)



Entrees

Bone on Filet - 39 *gf*

Grilled 12oz beef tenderloin chop with house borderlaise, mashed potatoes & seasonal ragout

Swordfish - 38 *gf*

Grilled Native Swordfish with béarnaise over Black Forest Ham risotto and vegetable du jour

Chicken Picatta - 24

Egg dipped chicken tenderloin scallopini sautéed with lemon, capers, and garlic served with mashed potatoes & vegetable ragout

Brick Chicken - 27 *gf*

Whole crispy cornish game hen weight roasted with local lemon honey over Mashed potatoes & vegetable ragout

Lamb Osso Bucco - 34

Slow cooked Australian lamb shank in herbed Cabernet jus with mashed potatoes & vegetable ragout

Steak Frites - 25

Grilled 8oz hangar steak with bordelaise sauce with house fries and aioli sauce

Beef Bourignonn - 25

Braised beef slow cooked in Cabernet, mushrooms, herbs, garlic, and cippolini onion inside of a sourdough bread bowl with melty mozzarella

Chef's Choice - mkt

Request that the chef choose the best option for you to eat today! Simply specify preference for pasta, seafood, steak or any of the above