Shrimp Florentine $12
Huge egg dipped, wild caught Gulf Shrimp sautéed with Lemon, Garlic, Chardonnay, and Butter tossed with Baby Spinach and Linguini

Arancini $9.50
Sicilian Risotto Balls fried crispy on the outside with gooey Mozzarella inside served over our Vodka Sauce

Dublin Spring Rolls $10.50
Slow simmered Corned Beef and Cabbage in a crispy wrapper with Whole Grain Mustard & Mashed Potato

Amalfi Spring Rolls $12
Gulf Shrimp, Basil and Prosciutto served with Fra Diablo, Basil Pesto dipping sauce

Fried Calamari $12.50
Served with Marinara Sauce or Spicy Sicilian Style on request

Fried Mozzarella $9.25
Traditionally prepared and topped with Marinara Sauce

Onion Rings $5
A large basket of thin shaved & seasoned Onions

Maryland Style Crab Cakes $10
Served with a Dijon Aioli

Buffalo Wings 6pc-$7 12pc-$12 24pc-$23
Deep fried and tossed "Wings of Fire" style, served with Celery and Blue Cheese

Southern Wings 6pc-$8.50 12pc-$15 24pc-$26
A Must Try with our Chipotle Ranch Dipping Sauce

Chicken Fingers or Sloppy Fingers $8
Home made with our own Honey Mustard Sauce or try them Sloppy, tossed in our Wing Sauce with Blue Cheese

Cold Antipasti $12.50
Prosciutto di Parma, Soppressata, Capicola, Roasted Garlic, Select Olives, Fire Roasted Peppers and fresh Mozzarella and our House Made Focaccia

Potato Skins $9
Filled with Bacon and Cheddar. The Best Skins out there

Butternut Squash Ravioli $9.50
With candied Pecans in a Fresh Sage Cream with Shaved Parmesan

Chicken Nachos Full $14 ½ $9.50
Corn Tortilla Chips with melted Cheddar Cheese, Spicy Chicken, Diced Tomatoes, Jalapenos, Black Olives, Scallions, Sour Cream and Salsa

French Onion Soup Cup $5 Bowl $7
with aged Sherry and Connecticut made Vincotto Bambino Cheese

Soup du Jour Cup $4 Bowl $6
changes daily your server will let you know today’s flavor

Vermont Goat Cheese Medallions $10
Sautéed and served on top of Baby Greens tossed with a Citrus Vinaigrette, Dried Cranberries and Pine Nuts

Caesar Salad $10
with Grilled Chicken or Portobello Mushroom

Side Salad $5
Classically prepared with Garlic Croutons and Aged Parmesan Cheese and topped with your choice of grilled Chicken Breast or Portobello

Baby Mesculin Greens tossed with our Balsamic Vinaigrette

Garden Salad $9
Calamata Olives, Cheddar, Tomato, Onion, Mushroom, Red Pepper, Croutons, Candied Pecans, Balsamic Vinaigrette

Polenta "Steak" $10
A warm salad of grilled Summer Veggies atop a light, Parmesan laced Polenta "Steak" drizzled with EVOO & Balsamic Reduction

Caprese–5 Grain Salad $9
Ripe Tomato, Fresh Mozzarella & Basil over a mix of Wild Rice, Red & White Quinoa, Barley and Wheat Berries

Roasted Corn Salad $9
Local Corn, Pico de Gallo, crispy Tortilla Croutons, and Cheddar Cheese with a Honey-Lime Vinaigrette and Cilantro Pesto Drizzle

Sandwiches and Burgers are served with choice of Coleslaw, Onion Rings, Mashed Potatoes, Side Salad, Fries Du Jour, Today’s Vegi, Cup Of Soup Du Jour or French Onion Soup (+$1.50) Sweet Potato Fries (+$1.50) Bread Choices Include: White, Brioche Roll, Wheat, Rye or make it a Wrap

Soup And ½ Sandwich $13
du jour served with a side salad

Chicken Burrito de Puebla $13
Tender Chicken seasoned with Cilantro and Spices ’de Puebla' wrapped in a flour tortilla with Rice and Cheddar

Grilled NY Sirloin Sandwich $18
Served Open Faced with sautéed Onions, Peppers and Mushrooms and topped with melted Provolone on toasted Ciabatta

Fish Tacos $14
Crispy Batter Fried Scrod, Pico de Gallo and Guacamole

Portobello Mushroom $10
Grilled and served on Herbed Focaccia with sautéed Onions, Peppers, Mushrooms and Provolone

Grilled Chicken Breast $12
On our Herbed Focaccia with Provolone, Baby Greens, Tomato and Pesto Mayo

Chicken Parmesan $12
A Chicken Cutlet lightly breaded in seasoned bread crumbs, sautéed and topped with Marinara and Mozzarella and served on a Brioche roll
SANDWICHES

Cajun Chicken  $12
Grilled with Cajun Spice and topped with Bacon and Cheddar Cheese, served with Lettuce, Tomato and a Chipotle Ranch Dressing on a on a Brioche roll.

Turkey or Corned Beef Reuben  $12
Our own roast Turkey or beer simmered Corned Beef served with Sauerkraut, Swiss and Thousand Island Dressing on Rye

Turkey Club  $12
A Triple Decker with Bacon, Lettuce, Tomato, and Mayonnaise

Italian Dip  $12
Roast Beef baked with Roasted Red Peppers and Provolone on toasted Ciabatta served with Au Jus

Grilled Tuna Sandwich  $17
Super fresh Tuna steak grilled to order and served with lettuce, tomato and tartar sauce.

BURGERS

Our Burgers are ½ pounders served on a Brioche Roll with choice of Side, with Lettuce, Tomato, Raw Onion and choice of Cheese

CM’s Burger  $14.50
Turkey Burger  $12.50

ADD:
- Grilled Mushrooms, Peppers or Onion  $.50
- Bacon or Fried Egg  $1
- Or get the works—our Brick Burger  $2

ENTREES

Shrimp & Clam Scampi  $26
Huge White Shrimp and Cherry Stone Clams simmered in a classic Garlic Butter Sauce over Linguini

Chicken Saltimbocca  $19
Chicken Breast layered with Prosciutto di Parma, Fresh Sage and Cato Corner Farm’s Vivace Bambino Cheese, over sautéed Baby Spinach with Mashed Potatoes.

Chicken Tenders & Pancetta  $21
Sautéed with toasted Macadamia Nuts with CT made Black Ledge Blue Cheese, Cream Sauce, over Butternut Squash Ravioli

Grilled Chicken & Tortellini  $19
An old favorite—Cheese tortellini tossed in Basil Pesto and topped with fresh diced Tomato and shaved Parmesan Cheese.

Grilled Salmon with a Honey-Miso Glaze  $24 / 15
Salmon Filet, grilled, glazed and served over a Vegetable Fried Rice

Chicken Parmesan  $12 / $19
A Chicken Cutlet lightly breaded in seasoned bread crumbs, sautéed and topped with Marinara and Mozzarella and served over Linguini

Steak Salad  $16
Grilled Sirloin tops a chopped Salad with Tomato, Candied Walnuts, Hard Boiled Egg, Roasted Red Pepper and Bacon all tossed with Black Ledge Blue Vinaigrette and Frizzled Onions

Roasted Rack of Lamb  $30 / ½ rack  $21
New Zealand Lamb roasted to your liking and served with Mashed Potato, today’s Vegetable du jour and a Lamb Jus

Grilled Choice NY Sirloin  $29 / $19
NY Strip Sirloin served with our own shaved Onion Rings and our Vegetable of the day.

Sesame Crusted Tuna  $27 / $17
Sautéed Baby Spinach, Red Pepper, Carrot, Squash and Shiitakes finished with an Asian Fusion Sauce with and Seasoned Jasmine Rice, Wasabi & Pickled Ginger

Hanging Sirloin Steak  $25 / $16
Possibly Brian’s favorite Steak. Perfect balance of Tenderness and Flavor. served with Our Crispy Onion Rings, and Veggie of the day