

# MAIN COURSES

## Grilled Dry Aged Sirloin Steak

Au Natural 31.

Topped with Sautéed Onions and Portobello Mushrooms 34.

Au Poivre --Dusted with Peppercorns and a Brandy Peppercorn Sauce 32.

Served with Jeffrey's Home Made French Fries

## Grilled Filet Mignon

Topped with a Mushroom Fontina Cheese Duxelle,

Served with Country Style Mashed Potatoes and a Cabernet Wine Sauce 31.

## Grilled Dijon Balsamic Marinated Hanger Steak

With a Three Cheese Potato Tart and Finished with a Pancetta Dijon Mustard Jus 25.

## Chicken and Wild Mushroom Risotto

Finished with Imported Parmesan Cheese 22.

## Grilled Breast of Duck

With Braised Red Cabbage, Apple Cranberry Confit,

Sweet Potato Fries and a Fig Port Reduction 27.

## Maple Glazed Pork Tenderloin

Served with Mashed Potatoes and Braised Savoy Cabbage 25.

## Grilled Breast of Chicken

Served with Yucca French Fries Topped with a Black Bean Tomato Corn Salsa 19.

## Sesame Crusted Salmon

On a Bed of Wakame Salad

With Japanese Sticky Rice and a Soy Ginger Sauce 24.

## Roasted Parmesan Herb Crusted New England Cod

On a Bed of Roasted Artichoke Heart Puree and

Sautéed Spinach with a Tomato Basil Coulis 26.

## Butternut Squash Ravioli

Tossed with Chanterelle Mushrooms,

Diced Butternut Squash and a Light Sage Sauce 18.

# SIDE DISHES

## Yucca or Sweet Potato Fries

## Sautéed Spinach

## Country Style Mashed Potatoes

5.

Thank You for Dining with Us! It is Our Pleasure to Serve You.

Chef Jeffrey G. Rust

Substitutions or Changes to Menu Items May Incur a Surcharge

## FIRST COURSES

### **Jeffrey's Crab Cakes**

With a Roasted Red Pepper Mayonnaise 10.

### **My Father's Steamed Mussels**

Steamed with Fresh Thyme, Cream and White Wine 10.

### **Assortment of Country Cheeses**

With Fresh Fruit and Nut Garnish 14.

### **Roasted Garlic Artichoke Hummus**

Chick Pea, Tahini Paste, Roasted Garlic and Artichoke Hearts, Served with Pita and Tortilla Chips 8.

### **Warm Spinach, Crab and Fontina Cheese Dip**

Served with Tortilla Chips 9.

### **Beef Carpaccio**

With Mixed Greens, Garden Fresh Basil Pesto and Shaved Boschetto Al Tartufo Cheese 13.

### **Butternut Squash Ravioli**

Tossed with Chanterelle Mushrooms, Diced Butternut Squash and a Light Sage Sauce 9.

### **Soup of the Day**

## SALADS

### **Pancetta Wrapped Shrimp**

Pan Seared and Served over a Bed of Mixed Greens with Crumbled Blue Cheese and Balsamic Vinaigrette 12.

### **Caesar Salad**

Fresh Romaine Tossed with Homemade Croutons and Our Classic Caesar Dressing 8.

### **Baby Spinach Salad**

With Pecans, Brie, Dried Cranberries and a Pear Champagne Vinaigrette 8.

### **House Salad**

Baby Field Greens with Our Red Wine Herb Vinaigrette 7.  
With Brie, Goat, Feta or Blue Cheese 8.