

SIGNATURE DISHES

<p>JAMBALAYA SHRIMP, CHICKEN, ANDOUILLE SAUSAGE SAUTÉED WITH RED AND YELLOW PEPPERS IN A SPICY TOMATO SAUCE OVER LINGUINI PASTA OR BASMATI RICE</p>	21	<p>PORK OSSO BUCCO SLOW BRAISED PORK SHANK TOPPED WITH A BALSALMIC HONEY GLAZE, ROASTED APPLES, NATURAL BACON SERVED WITH GARLIC MASHED POTATOES AND BROCCOLINI</p>	21
<p>HERB ROASTED CHICKEN A NATURAL STATLER BREAST MARINATED IN OUR SPECIAL BLEND OF HERBS, TOPPED WITH AN APRICOT-PEACH CHUTNEY, SERVED OVER A WILD RICE STUFFING AND ASPARAGUS</p>	18	<p>GRILLED MEATLOAF MEYERS GROUND BEEF MIXED WITH FRESH HERBS, TOMATO, ONIONS, PEPPERS THEN GRILLED. TOPPED WITH A RICH MUSHROOM GRAVY SERVED WITH CHOICE OF TWO SIDES</p>	17
<p>NATURAL BRISKET NATURAL GRAIN FED BEEF SLOWLY BRAISED TOPPED WITH A CARMELIZED ONION, RED WINE TOMATO, CARROT, CELERY, REDUCTION SERVED WITH SWEET POTATO PUREE AND BROCCOLINI</p>	18	<p>1/2 RACK ST LOUIS BBQ RIBS WOOD SMOKED PORK RIBS SLOW COOKED SERVED WITH OUR HAND CUT FRENCH FRIES AND ASIAN COLE SLAW</p>	17
		<p>FULL RACK</p>	27

VEGETARIAN & PASTA DISHES

<p>PASTA OF THE DAY CHEF'S SELECTION OF INGREDIENTS AND SAUCES</p>	PRICED DAILY	<p>GNOCCHI PESTO POTATO GNOCCHI TOSSED WITH SUN-DRIED TOMATOES, KALAMATA OLIVES, AND PESTO WITH FRESH ROMANO CHEESE.</p>	17																
<p>LINGUINI CARCIOFI ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS IN A LEMON, GARLIC, WHITE WINE AND BUTTER SAUCE WITH FRESH HERBS OVER LINGUINI PASTA</p>	16	<p>FOUR CHEESE MACARONI GEMELLI PASTA IN A CREAMY BLEND OF FOUR CHEESES TOPPED WITH GARLIC BREAD CRUMBS , THEN BAKED UNTIL GOLDEN BROWN</p>	12																
<p>CHICKEN MARSALA TENDER CHICKEN SAUTÉED WITH SHALLOTS, SHITAKE MUSHROOMS, SPINACH, IN A LIGHT MARSALA CREAM SAUCE OVER LINGUINI WITH FRESH ROMANO CHEESE</p>	19	<p>THAI BASIL FRESH STIR-FRIED VEGETABLES, TOFU, BASIL,GARLIC, CHILI PEPPER FLAKES AND A SWEET GINGER-SOY SAUCE SERVED OVER BASMATI RICE</p>	16																
<p>LOBSTER RAVIOLI TOPPED WITH SHRIMP SHRIMP SAUTÉED IN TOMATO, GARLIC , ORANGE COGNAC SAUCE, TOPPED WITH TOASTED ROMANO CHEESE OVER SAFFRON LOBSTER RAVIOLI WITH SAUTÉED SPINACH</p>	26	<p>ADD ANY OF THE FOLLOWING ITEMS TO YOUR PASTA SELECTION</p> <table border="0" style="width: 100%;"> <tr> <td>CHICKEN</td> <td style="text-align: right;">3</td> <td>PEAS</td> <td style="text-align: right;">1</td> </tr> <tr> <td>LOBSTER</td> <td style="text-align: right;">9</td> <td>BACON</td> <td style="text-align: right;">2</td> </tr> <tr> <td>SHRIMP</td> <td style="text-align: right;">1.75 EA</td> <td></td> <td></td> </tr> <tr> <td>TOFU</td> <td style="text-align: right;">2</td> <td></td> <td></td> </tr> </table>	CHICKEN	3	PEAS	1	LOBSTER	9	BACON	2	SHRIMP	1.75 EA			TOFU	2			
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GRILLED ENTREES

<p>12OZ NATURAL ANGUS STEAK TIPS HAND CUT STEAK TIPS MARINATED IN OUR SPECIAL BLEND OF RED WINE AND SPICES, GRILLED TO TEMPERATURE, SERVED WITH YOUR CHOICE OF TWO SIDES.</p>	19	<p>14OZ CENTER CUT PORTERHOUSE PORKCHOP GRILLED TO TEMPERATURE TOPPED WITH A BOURBON MAPLE GLAZE, ROASTED PINEAPPLE CHUTNEY, SERVED WITH YUCCA CAKE AND GRILLED ASPARAGUS</p>	21
<p>10OZ TENDERLOIN STEAK AU POIVRE COATED IN BLACK PEPPERCORNS, GRILLED TO TEMPERATURE, TOPPED WITH A MUSHROOM, GREEN PEPPERCORN, DIJON SAUCE, WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS</p>	25	<p>12OZ MISO DIJON TURKEY TIPS TENDER ALL BREAST TURKEY TIPS , MARINATED IN A MISO DIJON SAUCE, GRILLED AND SERVED WITH A CHOICE OF TWO SIDES</p>	17
<p>10OZ BACON WRAPPED TENDERLOIN WRAPPED IN BACON AND GRILLED TO TEMPERATURE SERVED WITH "GREAT HILL"BLUE CHEESE -MASHED POTATOES, GRILLED ASPARAGUS AND A CABERNET SAUVIGNON DEMI GLAZE</p>	26	<p>8OZ LEXX BURGER PLATTER OUR FAMOUS HAMBURGER ON AN IGGY'S BRIOCHE ROLL WITH LETTUCE, TOMATOES, HALF- SOUR PICKLES , SERVED WITH YOUR CHOICE OF TWO SIDES (ASK YOUR SERVER FOR TODAY'S BURGER TOPPINGS)</p>	12.5

ADD 2 SHRIMP SKEWERS TO ANY GRILLED ENTRÉE 5

FISH

<p>FISH OF THE DAY CHEF'S SELECTION OF FRESH FISH</p>	PRICED DAILY	<p>GRILLED YELLOW FIN TUNA SESAME ENCRUSTED TUNA STEAK SERVED OVER WASABI, RED PEPPER, SESAME RISOTTO WITH TEMPURA ASPARAGUS</p>	23
<p>GRILLED SALMON GRILLED TO TEMPERATURE SERVED OVER SQUASH AND SHITAKE MUSHROOM RISOTTO WITH GRILLED ASPARAGUS AND SHERRY PARSLEY BROTH</p>	20	<p>SALMON CARCIOFI PAN SEARED SALMON WITH SUN-DRIED TOMATOES, ARTICHOKE HEARTS , CAPERS IN A LEMON, WHITE WINE, BUTTER SAUCE OVER SPINACH FETTECINI</p>	22

SIDES

Ala carte 4

BROCCOLINI	HAND CUT FRIES	SWEET POTATO PUREE	SUGAR SNAP PEAS
GRILLED ASPARAGUS	SAUTÉED SWEET PEAS	VEGETABLE STIR FRY	GARLIC MASHED POTATOES

Consuming raw or undercooked meats, seafood, poultry and egg products may increase your risk of contracting a food-borne illness. Please inform your server of any food allergies or special diets.

APPETIZERS

SOUP OF THE DAY MADE FRESH DAILY	4.5 ^{CUP} 8 ^{BOWL}
BONELESS CHICKEN TENDERS CHIPOTLE-HONEY AND ORANGE BBQ GLAZED TENDERS TOPPED WITH GREAT HILL BLUE CHEESE SERVED ON A BED OF MIXED GREENS WITH CRISP CARROT SLICES	9.5
MEDITERRANIAN HUMMUS PLATE MULTIGRAIN AND RUSTIC FRENCH BREAD GRILLED SERVED WITH HUMMUS, MARINATED ARTICHOKE HEARTS, SLOW ROASTED SUN-DRIED TOMATOES AND MIXED OLIVES	8.5
PRINCE EDWARD ISLAND MUSSELS SAUTÉED WITH GARLIC, FRESH HERBS, WHITE WINE AND TOMATOES SERVED WITH TOAST POINTS	9
FRESH LUMP CRAB CAKE SERVED WITH HORSERADISH-LEMON-TARRAGON TARTAR SAUCE AND ARUGULA GREENS	10.5
WARM HAZELNUT ENCRUSTED GOAT CHEESE SALAD SERVED WITH SLOW COOKED YELLOW AND RED BEETS TOPPED WITH A HONEY-ORANGE VINAIGRETTE	9
SHRIMP AND BRIE CHEESE DIP SLOW ROASTED ACORN SQUASH STUFFED WITH TOMATOES, BABY SHRIMP, AND BRIE CHEESE SERVED WITH TOAST POINTS	11
SHRIMP AND VEGETABLE TEMPURA SERVED OVER MIXED GREENS WITH SESAME SOY VINAIGRETTE AND CHILI-GARLIC DIPPING SAUCE	11
TUNA TARTARE SASHIMI GRADE TUNA, FRESH LIME JUICE, HERBS, GUACAMOLE SERVED OVER ARUGULA SALAD TOPPED WITH CRISPY WONTONS	10.5
HAND CUT GREAT HILL BLUE FRIES YUKON GOLD POTATOES SMOTHERED IN MELTED, CHUNKY GREAT HILL BLUE CHEESE	7
LOBSTER QUESADILLA FLOUR TORTILLA FILLED WITH LOBSTER MEAT AND JACK CHEESE SERVED WITH GUACAMOLE, PEACH SALSA, SOUR CREAM AND SHREDDED LETTUCE	12
LAMB STRUDEL TENDER LAMB, MINT, ARUGULA WRAPPED IN PUFF PASTRY, BAKED AND FINISHED WITH PEPPERCORN DEMI GLACE	11.5
BBQ RIBS SLOW COOKED AND SERVED ON A BED OF ASIAN COLE SLAW	9.5

SALADS

	SIDE/ENTREE
CAESAR SALAD CRISP ROMAINE LETTUCE, CROUTONS AND ROMANO CHEESE TOSSED WITH CAESAR DRESSING	4/9
SPINACH SALAD BABY SPINACH TOSSED WITH A ROASTED SHALLOT BALSALMIC VINAIGRETTE, TOPPED WITH RED BEETS, BACON AND GOAT CHEESE	6.5/ 13
ARUGULA SALAD ROASTED PORCINI, SHITAKE, PORTABELLA MUSHROOMS, HERBED VINAIGRETTE TOPPED WITH ROMANO CHEESE	5.5/ 12
HOUSE SALAD MIXED GREENS, GRAPE TOMATOES, ROMANO CHEESE, CROUTONS AND CABERNET SAUVIGNON VINAIGRETTE	4/9

ADD CHICKEN 3, SALMON 4, SHRIMP 1.75 EA,
TURKEY TIPS 4.5 OR STEAK TIPS 5 TO ANY SALAD

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WHITE WINE

		6OZ GLASS	BOTTLE
*ALOIS LAGEDER, PINOT GRIGIO	'06 ITALY		30
*FOFANNI, PINOT GRIGIO	'06 ITALY	8	30
TERRA ANDINA, SAUVIGNON BLANC	'06 CHILE	8	30
OBERON, SAUVIGNON BLANC	'05 CALIFORNIA	9	34
A TO Z, PINOT GRIS	'06 OREGON	9	34
*REX GOLIATH, CHARDONNAY	'06 CALIFORNIA	7	26
*BONTERRA, CHARDONNAY	'05 CALIFORNIA	8.5	30
ANDRE LORENTZ, RIESLING	'06 FRANCE	9	32
RIVE DELLA CHIESA, PROSECCO	'05 ITALY	7	26
ROUTAS, ROSE	'06 FRANCE	8	30

RED WINE

A TO Z, PINOT NOIR	'06 OREGON		42
SAURUS "SELECT", PINOT NOIR	'05 ARGENTINA	10	38
*MATUA, PINOT NOIR	'06 NEW ZEALAND		32
TRINCHERO, MERLOT	'04 CALIFORNIA	8.5	30
OBERON, MERLOT	'02 CALIFORNIA		38
MCMANIS, ZINFANDEL	'05 CALIFORNIA	8	34
RENWOOD "OLD VINES" ZINFANDEL	'03 CALIFORNIA		42
SEGHEGIO, ZINFANDEL	'05 CALIFORNIA		52
PENFOLDS "BIN 28", SHIRAZ	'04 AUSTRALIA		52
LEHMANN "THE BAROSSA", SHIRAZ	'04 AUSTRALIA	8.5	35
VERSINO, CHATEAU NEUF-DU-PAPE	'03 FRANCE		38
LIBERTY SCHOOL, CABERNET	'05 CALIFORNIA	9	34
*BONTERRA, CABERNET SAUVIGNON	'05 CALIFORNIA	9.5	36
OBERON, CABERNET SAUVIGNON	'03 CALIFORNIA		38
*JEAN BOUSQUET, MALBEC	'06 ARGENTINA	8	30
FULIGNANO CHIANTI RISERVA	'01 ITALY	9	32

HALF BOTTLES

J. LOHR, CHARDONNAY	'05 CALIFORNIA		22
CLINE "ANCIENT VINES" ZINFANDEL	'05 CALIFORNIA		32
J. LOHR, CABERNET SAUVIGNON	'05 CALIFORNIA		24
ALEXANDER VALLEY CABERNET	'05 CALIFORNIA		32
E. GUIGAL, COTES DU RHONE	'03 FRANCE		21

DRAFT BEER

CHIMAY, LONG TRAIL IPA, SAM ADAMS SEASONAL, BROOKLYN (ROTATIONAL), OLD SPECKLED HEN, LEXX ROTATIONAL TAP

BOTTLED BEER

SAM LIGHT, AMSTEL LIGHT, MILLER LITE,
HEINIEN, SAM SMITH OATMEAL STOUT

MARTINIS & COCKTAILS

POMEGRANATE, APPLE, WASHINGTON APPLE, PEAR,
COSMO, RASPBERRY COSMO, FRENCH 75, LEMON MERINGUE

MOJITO, ULTIMATE MARGARITA, DARK & STORMY

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