

Dinner Menu

STARTERS

Burrata Fresca 12

House Made Burrata, Grilled Country Bread, Roasted Peppers, Overnight Tomatoes, Balsamic Reduction, Basil, Olive Oil

Grilled Bison Sliders 15

Caramelized Cabernet Onions, Gorgonzola Cheese, Sweet Pepper Ketchup

Angry Chicken Wings 12

Spicy Korean Chili Paste, Mango Slaw, Sesame, Scallions

Prosciutto Wrapped Shrimp 13

Red Pepper Vinaigrette, Three Cheese Grits, Roasted Garlic Aioli

Baked Avocado 12

Stuffed with Gorgonzola, Prosciutto, Roasted Garlic and Peppers, Chianti Glaze, Pepperoncini

Parmesan Polenta Fries 9

Mornay Dipping Sauce, Truffle Oil, Chives

Crispy Tempura Asparagus 9

Tossed with Shaved Parmesan and Lemon Juice served with Chipotle Ranch Dip

Warm Crab and Artichoke Dip 11

House Made Potato Chips

Sweet and Spicy Calamari 12

Seaweed Salad, Mango and Julienne Vegetable Salad with Thai Dressing

SOUP AND SALAD

Soup of the Day 6

Created Daily

Clam Chowder 8

Baby Clams, Applewood Bacon, Fresh Thyme

French Onion Soup Au Gratin 7

Swiss Cheese, Pernod, Sourdough Crouton, Parmesan Cheese

Classic Caesar Salad 7

Romaine, Parmesan Cheese, Garlic Croutons

Kale and Apple Salad 8

Candied Walnuts, Crispy Pancetta, Dried Cherries and Maple-Apple Vinaigrette

Garden Salad 6

Mixed Greens, Cherry Tomatoes, Julienne Carrots, Broccoli Sprouts, Red Onion, Cucumber

Berry Spinach Salad 8

Fresh Seasonal Berries, Toasted Pistachio's, Dried Cranberries, Blue Cheese Crumbles, Citrus- Honey Vinaigrette

ENTREES

Albacore Fish & Chips 17

Wasabi Tempura, Chili-Garlic Aioli, Mango Slaw, Rosemary Tater Tots

Stuffed Chicken Breast 21

Blue Cheese, Spinach and Ricotta Cheese Stuffing, Garlic Cauliflower Mash, Chardonnay-Mushroom Cream, Sautéed Asparagus

Basted Japanese Scallops 25

Vanilla-Butternut Squash Risotto, Asparagus Tips, Reduced Orange Butter, Pomegranate Glaze

Stuffed Spaghetti Squash 16

Sautéed Mushrooms, Asparagus, Green Beans, Spinach, Marinara, Mozzarella Cheese, Balsamic Reduction

Grilled Natural Top Sirloin Steak 24

Slow Cooked Pepper, Onion and Garlic Ragu, Yukon Mash, Gorgonzola Cheese, Cabernet Reduction

Sicilian Swordfish 28

Rosemary-Tomato-Caper Ragu, Three Cheese Grits, Roasted Brussel Sprouts

Turkey Day Meatloaf 19

Sage Stuffing, Pan Gravy, Yukon Mash, Garlic Green Beans, Cranberry Sauce

Spicy Seafood Linguini 24

Fresh Fish, Jumbo Shrimp, Basil, Spicy Tomato Broth

House Made Potato Gnocchi 19

Asparagus, Oven-Dried Tomatoes, Toasted Almonds and Baby Spinach with Lemon Thyme Butter and Crispy Parmesan

Cherry Crusted Salmon 23

Saffron Butter, Cauliflower Mash, Sautéed Baby Spinach

Beef Short Rib Ravioli 19

Potato Cream Sauce, Chive Oil, Crispy Leeks

Aquaterra's Parmesan Halibut 33

Tomato Butter, Basil Mash, Maple Glazed Baby Carrots

Grilled New York Steak 38

Whole Grain Mustard Reduction, Roasted Red Potatoes and Root Vegetables

Coq Au Vin 26

Red Wine Braised Half Chicken, Crimini Mushrooms, Celery Root Mash, Butter Poached Pearl Onions

Executive Chef Sean Sullivan

Please notify your server if you have any food allergies.
Raw or undercooked food may be a risk to your health.
An 18% gratuity will be added to tables of eight or more.