



FOR THE TABLE

Roasted Oysters (5)

Creamed Spinach, Goat Cheese, Smoked Bacon \$15

Marie's Nachos

Four Cheese Béchamel, Tomato Salsa, Pickled Jalapenos, Crème Fresca, Black Beans
Choice of Roasted Chicken or Braised Pulled Pork \$14

Mediterranean Mezze

Feta Cheese, Hummus, Greek Yogurt Onion Dip, Baba Ganoush, Marinated Olives,
Pita, Fresh Seasonal Crudités \$18

Classic Charcuterie & Cheese Board

Chef's Selection of Meats (3) and Cheeses (3 including one soft), Apricot Preserve,
Figs, Fresh Seasonal Fruit, Fresh Baguette \$18

SOUPS & SALADS

Roasted Butternut Squash Soup

Pomegranate Glaze, Toasted Pumpkin Seeds \$9

Creamy Tomato Soup

Herb Croutons, Basil Oil \$9

Citrus Avocado Salad

Baby Organic Arugula, Asiago Cheese, Mandarin, Anjou Pear, Champagne Vinaigrette \$12

Caesar Salad

Herb Crouton, Aged Grated Asiago Crisp \$11

Add: Chicken \$5 Add: Salmon \$6

Beet & Goat Cheese Salad

Baby Organic Arugula, Goat Cheese, Tarragon Vinaigrette, Toasted Walnuts \$11

Baked Brie Wrapped in Puff Pastry

Dates, Figs, Currants, Cranberries, Pears over Endive Asparagus Salad \$12

STARTERS

Eggplant Napoleon

Crispy Eggplant, Herb Ricotta, Grilled Tomato, Arugula-Basil Pesto \$12

Grilled Lobster Crab Cake

Midwest Salsa & Chipotle Aioli \$14

Mac & Cheese

Three Cheese Béchamel, Crispy Lardoons \$12

Prince Edward Island Mussels
Shallots, Garlic, Butter, White Wine, Coconut Milk, Cilantro, Grilled Country Bread \$15

Black Angus Sliders
Glazed Onions, Aged Cheddar Cheese, Basil Aioli, Potato Roll \$11

Crispy Calamari
Marinara Sauce and Chipotle Mayo \$12

COMFORT

Grilled NY Sirloin Strip Steak
Shoestring Potatoes, Cranberry Compote \$28

Pat LaFrieda Short Rib Burger
Blue Cheese, Apple Smoked Wood Bacon, Shoestring Potatoes \$18

Bacon Wrapped Double Cut Pork Chop
Sautéed Greens, Garlic Basil Mashed Potatoes, Herbed Molasses Glaze \$26

Braised Short Ribs
Creamy Parmesan Polenta, Sautéed Kale \$24

Overstuffed Chicken Pot Pie
Delicate Puff Pastry Crust \$18

Artichoke-Spinach Stuffed Chicken Breast
Garlic Basil Mashed Potatoes, Orange Citrus Sauce, Chianti Reduction \$21

Truffle Gnocchi
Wild Mushrooms, Brussels Sprouts, Oregano Cream Sauce \$12/\$19

Penne À La Marie
Braised Short Rib Ragu, Broccoli Rabe, Aged Asiago, Tomato-Basil Marinara \$20

FROM THE SEA

Pan Roasted Baja Fish Tacos (2)
Market Fresh Fish, Mango Caribbean Slaw, Tomato Chutney, Shoestring Potatoes \$18

Grilled Atlantic Salmon
Red Quinoa, Asparagus, Golden Raisins, Onion Sauce \$25

Philip's Paella
Saffron Infused Rice, Chicken, Smoked Chorizo, Calamari, Mussels, Shrimp, Clams, Bay Scallops \$28

SIDES

\$7

Creamed Spinach ◉ Corn Bread
Grilled Asparagus ◉ Herb Fries ◉ Roasted Garlic Mashed Potatoes
Broccoli Rabe ◉ Roasted Brussels Sprouts w/ Bacon ◉ Creamy Parmesan Polenta

for your convenience a twenty percent gratuity will be added to parties of eight or more