

Dinner

SMALL PLATES

FRENCH ONION SOUP,.....\$9

GRUYERE CHEESE , SHERRY

SWEET AND SPICY MAPLE GLAZED

CHICKEN WINGS... \$12 (GF)

BUTTERNUT SQUASH RISOTTO.....\$9 (GF)

CRISPY PANCETTA

GNOCCHI BOLOGNESE.....\$12

HOMEMADE GNOOCHI TOUCH OF CREAM, PARMESAN

CITRUS POACHED COLOSSAL SHRIMP COCKTAIL 3.5 EA

HOUSE MADE COCKTAIL SAUCE (GF)

BABY FIELD GREEN

SALAD.....\$9 (GF)

CUCUMBER, RADISH,CARROT, GRAPE TOMATOES

RED WINE VINAIGRETTE (GF)

CAESAR SALAD.....\$10

ROMAINE HEARTS, WHITE ANCHOVY, HERB

CROUTONS, PARMESAN

GOAT BEET SALAD.....\$12

FRIED GOAT CHEESE,ARUGULA,PRESERVED LEMON

VINAIGRETTE

CARDAMOM AND WHITE WINE POACHED PEAR

SALAD....\$14 (GF)

BABY SPINACH,BLUEBIRD BLUE CHEESE,DRIED

CHERRIES,PECANS, MAPLE BALSAMIC DRESSING

PASTA

HOME MADE MEATBALLS.....19

FRESH LINGUINE, GRANA PADANO

CHICKEN PARMESAN.....18

FRESH LINGUINE, GRANA PADANO

ENTREES

APPLE BRANDY BRAISED SHORT RIB...\$22 (GF)

CHIVE YUKON GOLD MASHED POTATOES,

BRUSSEL SPROUTS,APPLE REDUCTION

FILET MEDALLIONS.....\$30 (GF)

CHIVE YUKON GOLD MASHED POTATOES,

ROASTED ROOT VEGETABLES

CHOICE OF RED WINE DEMI,HERB GARLIC

BUTTER, GORGONZOLA SHALLOT BUTTER

CAPE GRILLE BURGER.....15

GUINNESS ONIONS, AMERICAN

CHEESE,BACON,LETTUCE, POTATO BUN ,

FRENCH FRIES

BELL & EVANS CHICKEN.....\$24(GF)

ROOT VEGETABLE AU GRATIN,CHARRED BRUSSEL

SPROUTS, APPLE BUTTER SAUCE

PAN ROASTED SALMON.....\$25

SWEET POTATO COUSCOUS,BABY KALE AND SHALLOT

CONFIT,HONEY GASTRIQUE

SEA SCALLOPS.....\$28 (GF)

BLACK PEPPER BACON RISOTTO,SHAVED BRUSSEL

SPROUTS,BUTTERNUT SQUASH CAPONATA

SHRIMP AND SMOKED SAUSAGE STEW.....\$28

CRISPY SPINACH RICE CAKE, RICH LOBSTER SAFFRON

BROTH

PORK OSSO BUCCO.....\$20 (GF)

MUSHROOM RISOTTO,SHAVED PARMESAN

(GF) - GLUTEN FREE OPTIONS



CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY