

## Starters

SEAHORSES	34
Three, fresh, jumbo diver scallops, wrapped in prosciutto, served on a bed of crispy spinach, then topped with fresh hollandaise sauce.	
MAINE LOBSTER TAIL	25
A 6oz. Grilled Maine Lobster tail served with drawn butter.	
SPICY HOMEMADE MEATBALL BRUSCHETTE	17
Spicy homemade meatballs served with garlic bread.	
BAKED ARTICHOKE DIP	17
A fusion of artichokes, sun-dried tomatoes, capers and a dash of Bermuda onions baked with Asiago cheese. Served with corn chips.	
BLEU CHEESE CHIPS	16
Homemade thin potato slices fried and sprinkled with bleu cheese crumbles, apple wood smoked bacon and scallions.	
VENITIAN CRAB BRUSCHETTA	22
Garlic toast topped with Mediterranean tapenade, pecorino ramano, balsamic glaze and extra virgin olive oil.	
FRIED CHICKEN LIVERS	15
Panko crusted chicken livers with a cognac and green peppercorn sauce. Served with grilled French baguette.	
CRISPY CALAMARI	18
Lightly breaded and fried crispy, enhanced with Thai basil vinaigrette and served with marinara.	
ARTISANAL HUMMUS BOARD	20
Hummus topped with kalamata olives, capers, oven roasted tomatoes, hearts of palm, pecorino remano, olive oil and extra aged balsamic glaze served with garlic toast points.	

## Soups & Salads

CHEF RODNEY'S GOURMET SOUP DU JOUR	10/12
WARM GOAT CHEESE SALAD	18
Mixed greens topped with panko crusted chèvre cheese, candied pecans and refreshing champagne raspberry vinaigrette.	
ICEBERG WEDGE SALAD	14
Wedge of Iceberg lettuce, bacon, tomato, carrots and hard-boiled egg served with Chef Rodney's creamy smoked tomato dressing.	
CAESAR SALAD	13
Romaine hearts with anchovies, croutons and Asiago cheese.	
HOUSE SALAD	12
Garden greens, julienne carrots, croutons, tomatoes with your choice of house made dressing.	

### SALAD DRESSINGS

Bleu Cheese, Creamy Herb, Caesar, Champagne Raspberry Vinaigrette,  
Balsamic House Vinaigrette and Creamy Smoked Tomato