

# APPETIZERS

## HUMMUS

with toast points 12

## CRISPY ARTICHOKEs

with Bleu cheese dip 15

## BOCADO AVOCADO

grilled half avocado, charred plum tomatoes, roasted corn, arugula, cilantro & lemon aioli 15

## BRUSSELS SPROUTS

sautéed with Chorizo sausage, white wine, garlic and topped with Parmesan cheese 16

## GRILLED HALLOUMI

Mediterranean cheese with grilled tomato and extra virgin olive oil 16

## BOCADO FRIES

hand cut, topped with truffle oil and feta 12

## SEA SCALLOPS

sautéed spinach, mushroom, saffron sauce 19

## GRILLED OCTOPUS

with capers, fennel, roasted baby potatoes 17

## FRIED CALAMARI

lightly fried baby calamari, served with spicy marinara sauce 16

## MUSSELS

PEI mussels sautéed with white wine, scallions & grape tomatoes 16

## KATAIFI SHRIMP

wrapped in shredded filo dough, with lemon & honey mustard 18

## CRAB CAKE

jumbo lump crab meat, served with corn salsa, Cajun remoulade 18

## CHEESE PLATTER

variety of gourmet cheeses 19

# SALADS

## HOUSE SALAD

organic baby greens, avocado, grape tomatoes, cucumber, lemon herb vinaigrette 15

## CAESAR SALAD

crisp romaine lettuce, Parmesan cheese, croutons, Caesar dressing 16

## BOSC PEAR

fresh spinach, sliced almonds, dried cranberries, Manchego cheese, sherry wine vinaigrette 19

## BABY ROCKET ARUGULA

green apples, candied walnuts, sweet dates, Manchego cheese, honey balsamic vinaigrette 18

## RUSSIAN RED KALE

quinoa, strawberries, goat cheese, almond, sherry wine vinaigrette 19

## MANGO & AVOCADO

organic baby greens, bell pepper, cucumber, goat cheese, cilantro, mango dressing 19

## CHOPPED MEDITERRANEAN

bell pepper, tomatoes, feta cheese, cucumber, Kalamata olives, capers, lemon herb vinaigrette 18

## CHICKEN PAILLARD

grilled chicken breast served over organic baby greens, red grapes, almonds, lemon herb vinaigrette 21

*Add: Chicken 5 – Shrimp 7 - Skirt Steak 8 – Salmon 8*

# FLAT BREADS

## MARGHERITA

fresh mozzarella, basil, plum tomato sauce 17

## CREMINI MUSHROOM

herb goat cheese, rosemary, thyme, garlic & truffle oil 19

## CHORIZO

aged Manchego cheese & chipotle tomato sauce 19

## PROSCIUTTO AND FIG

Prosciutto di Parma, goat cheese, fig jam, baby arugula, balsamic glaze 20

# **BURGERS AND SANDWICHES**

served with organic mixed greens salad or hand cut fries

## **BOCADO BURGER**

avocado, applewood smoked bacon, onions, Fontina cheese, arugula, lemon aioli 22

## **CRAB CAKE BURGER**

jumbo lump crab meat, Cajun remoulade 23

## **BLACK ANGUS BURGER**

arugula, tomatoes 18

## **MEDITERRANEAN LAMB BURGER**

artichoke hearts, roasted peppers, mint infused Greek yogurt 22

## **CHICKEN HALLOUMI SANDWICH**

grilled chicken, Mediterranean cheese, tomato, cucumber, lemon aioli 19

## **TURKEY CLUB**

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle mayo 20

# **FRESH PASTA**

(gluten free pasta available)

## **PENNE ALLA VODKA**

traditional tomato cream sauce 20

## **SPINACH LINGUINE**

fresh seasonal vegetables, white wine & garlic sauce 21

## **LINGUINE BOLOGNESE**

our classic meat ragu sauce 22

## **MERGUEZ FETTUCCHINE**

Mediterranean lamb sausage, broccoli, grape tomato, basil, Kalamata olives, in white wine sauce 22

## **CHICKEN FETTUCCHINE**

grilled rosemary chicken, mushroom, green peas, and alfredo sauce 23

## **GNOCCHI**

with mushrooms, choice of truffle alfredo sauce or marinara sauce 21

## **SEAFOOD FRA DIAVOLO**

linguini, jumbo shrimp, calamari, mussels, in spicy marinara sauce 29

# **ENTRÉES**

## **OVEN ROASTED ROSEMARY CHICKEN**

braised French lentils, asparagus, citrus jus 25

## **STEAK AND FRITES**

grilled 12 oz. NY strip steak, broccoli rabe, hand cut crispy fries 32

## **GRILLED SKIRT STEAK**

wild cremini mushrooms, roasted potato hash, grilled zucchini, and balsamic reduction 32

## **GRILLED SALMON**

Russian red kale, quinoa, lemon, extra virgin olive oil 30

## **PAN SEARED BRANZINO**

broccoli rabe, grape tomato, fennel, shallots, capers, white wine sauce 32



## **SIDES**

Grilled Asparagus 7 – Broccoli Rabe 7 - Brussel Sprouts 7

Hand Cut Fries 6 - Garlic Spinach 6

Please alert your server of any food allergies, as not all ingredients are listed on the menu.  
Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.