

# Appetizers

**Wolfe's Neck Farm Sliders †** \$ 3.50 ea.

Add cheddar cheese, caramelized onions and mustard lager spread \$ 4 ea.

**Crispy Polenta and Parmesan Crusted Calamari** \$ 8

Served with a tomato sauce and basil aioli

**Sesame Encrusted Tuna †** \$ 8.50

Seared yellow fin tuna, cucumber avocado salad, with a Thai carrot & ginger vinaigrette

**Honey BBQ Chicken Wings** \$ 8

Served with carrot and celery sticks

**Quahog Stuffed Portobello Mushroom** \$ 7

Fresh local quahog, spicy sausage and bacon

**Jonah Crab Cake** \$ 10

With roasted corn & black bean salsa and a chipotle aioli

**Roasted Garlic & White Bean Spread and Summer Ratatouille** \$ 9

Served with fresh baked organic flat bread

**Arancini** \$ 7.50

Risotto croquettes filled with pancetta, fontina cheese and natural Italian sausage, fried and served with Marinara sauce

**Reggiano Parmesan Cheese Fries with Truffle Oil** \$ 5

## Salads

**Organic Greens Salad** \$ 6.50

A blend of organically grown baby greens

**Caesar Salad** \$ 8

Hearts of Romaine, Reggiano parmesan and Kalamata olives

**Chicken Caesar Salad** \$ 15

**Tomato, Mozzarella and Prosciutto Salad** \$ 8.50

Vermont mozzarella, vine ripened tomatoes, prosciutto, olives, arugula tossed with basil vinaigrette

**Grilled Sirloin Tip Salad †** \$ 15

Bacon mustard vinaigrette, crumbled blue cheese and crispy onions served over organic greens

**Organic Salmon and Citrus Salad** \$ 16.50

Grilled salmon fillet served over organic greens, fresh orange, Massachusetts goat cheese, candied pecans, dried cherries and served with a citrus Dijon yogurt dressing

**Miso Chicken and Soba Noodle Salad** \$ 15.50

With hormone free chicken breast, snow peas, tender baby greens and Thai peanut vinaigrette

† indicates consuming undercooked meats may increase your risk of food borne illness

## Fire Kissed Pizzas

Our pizza dough is made with Certified Organic Flour, purified water and natural yeast, baked in a 700 degree stone hearth oven. Wicked pizzas are carefully designed by our chefs; we ask you to avoid the temptation of substitutions in order to experience these creations as intended.

### **Cheese Pizza** \$ 11.50

House made tomato sauce, mozzarella, and parmesan

### **Add Pepperoni** \$ 13.50

### **Wicked Sausage and Caramelized Onions** \$ 16

Hormone/anti-biotic free natural pork sausage, tomato sauce, parmesan, mozzarella and fresh oregano

### **Wicked Margherita** \$ 16

Pesto, Kalamata olives, vine-ripened tomatoes, fresh Vermont mozzarella, Reggiano parmesan and fresh basil

### **Grilled Vegetable and Goat Cheese** \$ 17

Roasted yellow pepper sauce topped with small diced mushrooms, onion, red peppers, fresh fennel, roasted tomatoes, mozzarella, and olives

### **Sicilian Comfort** \$ 17

House made sweet Italian sausage and Wicked meatballs, fresh ricotta, tomato sauce, spinach, mozzarella and fresh basil

### **The Big Island** \$ 17

Ham, smoky bacon, scallions, sweet potatoes, BBQ sauce, Hawaiian pineapples, jack cheese

### **Wolf's Neck Farm Sirloin Steak †** \$ 20

Caramelized onions, sweet potato, Great Hills Bleu Cheese, medium rare sliced sirloin steak, drizzled with Port wine and fig glaze

### **Raspberry and Brie** \$17.50

Creamy ripe brie, caramelized onions, roasted apples and a raspberry glaze

### **Shrimp and Calamari Diavolo** \$18

Shrimp and calamari, tomato sauce, Reggiano parmesan, fennel, basil

### **Shrimp Scampi** \$ 18

Fresh pesto, mozzarella, Reggiano parmesan, topped with shrimp, roasted golden beets shaved fennel and chopped candied pecans

### **Scallop BLT** \$ 18

Fresh sea scallops, arugula, basil aioli, apple wood bacon fresh tomato and Gorgonzola cheese

### **Cape Cod Lobster Bake** \$22

Tail and claw meat, roasted corn, smoked chorizo, tomato, leeks, mozzarella

# Dinner Entrées

Served after 4:00 PM

## \* Chef's Fish Creation of the Evening \*

Described table side each night by your server

### **Cedar Plank Organic Salmon** \$ 21

Roasted at 700 degrees in our stone hearth oven then topped with a raspberry chipotle glaze

### **Cilantro Lime Shrimp** \$ 22

Grilled on a sugar cane skewer served with mango salsa over basmati rice

### **Lobster and Seared Sea Scallops** \$ 24

Served over cavatappi pasta with a lobster chervil cream, diced tomato, asparagus and artichoke hearts

### **Grilled Veal Porterhouse †** \$ 22

Encrusted with rosemary and Dijon then topped with porcini mushrooms and served with the Chef's nightly accompaniments

### **Grass Fed Wolfe's Neck Farm Sirloin †** \$ 29

12 oz. grilled center-cut steak served with the Chef's nightly accompaniments

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## **Apple Wood Grilled Burgers †**

Grass Fed Wolfe's Neck Farm, Maine raised without antibiotics or growth hormones; ground fresh daily served with fresh cut potato fries

### **House Burger** \$10.<sup>50</sup>

Served on our house baked organic sweet potato roll with iceberg lettuce and red onions

*add cheddar \$ .75    add apple-wood bacon \$ 1.25*

### **Spicy BBQ Burger** \$12.<sup>50</sup>

With Jack cheese, crispy fried onions and avocado served on our house baked sweet potato roll

### **Wicked Patty** \$ 12

With melted cheddar cheese, roasted tomato mayo, and served on brioche bread

### **Mushroom & Aged Swiss Cheese Burger** \$12

With caramelized onions and zesty steak sauce served on our house baked sweet potato roll

## **Sandwiches**

Served with fresh cut potato fries

### **Lobster Salad Sandwich** \$ 21

Claw, tail, and knuckle meat served on our house baked sweet potato roll

### **Vegetable Burger** \$ 8

House made with a combination of fresh vegetables, black beans, and basmati rice, served on our house baked sweet potato roll

### **Grilled Chicken Sandwich** \$ 9

Hormone antibiotic free breast of chicken-grilled with an orange ginger glaze, served with mango salsa on brioche bread

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