

## Appetizers

<b>Pineland Farm Sliders †</b>	\$ 3. <sup>50</sup> ea.	<b>Wicked Crab Cake</b>	\$ 10. <sup>50</sup>
Add cheddar, caramelized onions and mustard lager spread	\$ 4 ea.	Roasted corn & black bean salsa with a chipotle aioli	
<b>Crispy Polenta and Parmesan Crusted Calamari</b>	\$ 8	<b>Arancini</b>	\$ 7. <sup>50</sup>
Served with our tomato sauce and basil aioli		Risotto croquettes filled with pancetta, fontina cheese and natural Italian sausage fried and served with Marinara sauce	
<b>Artichoke and Spinach Gratin</b>	\$ 11	<b>Wicked Antipasto for Two</b>	\$ 13
Melted mozzarella served with artisan flat bread		Fresh mozzarella, vine-ripe tomato bruschetta, prosciutto, olives, grilled broccolini, artichoke hearts & artisan flat bread	
<b>Honey BBQ Chicken Wings</b>	\$ 8. <sup>50</sup>	<b>Wicked Meatballs</b>	\$ 6. <sup>95</sup>
Dry rubbed and roasted, finished with a honey mustard BBQ glaze		Made in house with hormone-free meat fresh herbs, in our marinara sauce topped with melted mozzarella	
<b>Wicked Buffalo Wings</b>	\$ 8. <sup>50</sup>	<b>Individual Raspberry &amp; Brie Pizza</b>	\$ 10. <sup>50</sup>
Dry rubbed and roasted, finished with our version of buffalo sauce		Creamy ripe brie, caramelized onions roasted apples and a raspberry glaze	
<b>Sesame Encrusted Tuna **</b>	\$ 9	<b>Steak and Vegetable Fresh Roll</b>	\$ 8. <sup>95</sup>
Seared yellow fin tuna, cucumber avocado salad, with a Thai carrot & ginger vinaigrette		Soy & ginger glazed, grilled flat iron steak, sliced & rolled with fresh carrots peppers, and scallions in a soy and sesame paper	
<b>Lobster Mac &amp; Cheese</b>	\$ 12. <sup>95</sup>	<b>Fresh Potato Fries</b>	\$ 4. <sup>00</sup>
lobster claw & knuckle meat, hand cut Fresh fusilli pasta in a fontina cheese sauce, tossed with apple-wood bacon and green peas		Hand-cut fresh potatoes	
<b>Basket of Flat Bread</b>	\$ 2. <sup>95</sup>	<b>Parmesan Cheese Fries</b>	\$ 5. <sup>50</sup>
Baked with parmesan & garlic oil served with marinara sauce and olive oil		With Truffle Oil	

## Appetizer Salads

**Organic Greens Salad** \$ 6.<sup>50</sup>

A blend of organically grown baby greens

**Caesar Salad** \$ 9

Hearts of Romaine, Reggiano Parmesan and Kalamata Olives

**Ginger Poached Pear and Arugula Salad** \$ 8.<sup>95</sup>

Vermont goat cheese, dried cranberries, dressed in a chocolate macadamia vinaigrette, finished with macadamia and cocoa dust and fried sweet potato “straw”

## **Fire Kissed Pizzas**

Our pizza dough is made with Certified Organic Flour, purified water and natural, wild 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.<sup>95</sup>**

House made tomato sauce, mozzarella, and parmesan

### **Add Pepperoni \$ 13.<sup>95</sup>**

### **Wicked Sausage and Caramelized Onions \$ 16.<sup>50</sup>**

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

### **Wicked Margherita \$ 16.<sup>50</sup>**

Pesto, Kalamata olives, vine-ripened tomatoes, Narragansett mozzarella

Reggiano parmesan and fresh basil

### **Grilled Vegetable and Goat Cheese \$ 17.<sup>50</sup>**

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

### **Sicilian Comfort \$ 17.<sup>50</sup>**

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

### **The Big Island \$ 16.<sup>50</sup>**

Grilled chicken, smoky bacon, scallions, sweet potatoes, BBQ sauce, Hawaiian pineapples & jack cheese

### **Fig and Prosciutto \$17.<sup>50</sup>**

Prosciutto de Parma, Fontina cheese, fig purée, baby arugula, diced poached pears and balsamic glaze

### **Grilled Portabella and Spinach \$ 17.<sup>50</sup>**

Grilled portabella mushrooms, sautéed spinach, roasted red peppers, caramelized onions  
with roasted garlic base and truffle oil

### **Autumn Butternut and Goat Cheese \$ 17.<sup>50</sup>**

Apple smoked bacon, roasted apples, goat cheese, butternut squash puree, mozzarella, fried sage

### **Sweet and Savory Shrimp \$ 18**

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

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

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

### **Pineland Farm Steak Fiorentina \*\* \$ 20**

Roasted tomatoes, caramelized onions, medium rare sliced Flat Iron steak  
shaved Reggiano parmesan & truffle oil

**\*\*** indicates consuming undercooked meats may increase your risk of food borne illness  
Before placing your order, please inform your server if a person in your party has a food allergy

# Dinner Entrées

*Dinner entrees are served after 4:00 PM Monday thru Saturday*

*Served after 3:00 pm Sunday*

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

Described table side each night by your server

### **Roasted Winter Cod \$ 21.<sup>95</sup>**

Seared in a spiced pumpkin seed crust, with a truffled butternut squash sauce accompanied by Farro risotto and fresh vegetable

### **Cedar Plank Organic Salmon \$ 24.<sup>95</sup>**

Roasted at 700 degrees in our stone hearth oven, seared with a Cider Vanilla Bourbon glaze, served with harvest mashed potatoes & vegetable of the evening

### **Pan-Bronzed Scallops \$ 25.<sup>95</sup>**

Served over fettuccine with a caramelized fennel sauce shiitake mushrooms, asparagus & roasted tomatoes

### **Grass Fed Pineland Farm Flat Iron \*\* \$ 24.<sup>95</sup>**

10 oz. grilled flat iron steak with red onion Rosemary jam and Great Hill bleu cheese served with harvest mashed potatoes and vegetable of the evening

### **Mango Chicken Breast \$ 18.<sup>95</sup>**

Lightly battered, spiced coconut chicken breast, pan-seared served with a mango sauce, jasmine rice and grilled pineapple brochette

### **Beef Short Rib Shepard's Pie \$ 21.95**

Braised tender in a red wine demi-glaze, layered with carrots shitake mushrooms and corn, topped with harvest mashed potatoes

### **Fusilli and Wicked Meatballs \$ 15.95**

Fresh fusilli pasta, house-made Wicked Meatballs in a fresh basil marinara sauce

## **Chef's Dinner Special of the Evening**

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## Salad Entrees

### **Chicken Caesar Salad \$ 15.<sup>95</sup>**

Hearts of Romaine, Reggiano Parmesan, Kalamata olives and roasted red peppers  
hormone antibiotic-free chicken and a wedge of our house made flatbread

### **Grilled Flat Iron Steak Salad \*\* \$ 16.<sup>95</sup>**

Served over organic greens, crumbled blue cheese and crispy onions, with a bacon mustard vinaigrette

### **Organic Salmon and Citrus Salad \$ 16.<sup>95</sup>**

Grilled salmon filet served over organic greens, fresh oranges, Vermont goat cheese, candied pecans  
and dried cherries, with a citrus Dijon yogurt dressing

### **Miso Chicken and Soba Noodle Salad \$ 15.<sup>95</sup>**

Anti-biotic free chicken breast, served over tender baby greens, snow peas  
with a Thai peanut vinaigrette

## Apple Wood Grilled Burgers \*\*

Grass Fed Pineland Farm, Maine raised without antibiotics or growth hormones; ground  
fresh daily served on our house baked organic sweet potato roll, with fresh cut potato fries

### **House Burger \$10.<sup>95</sup>**

Served with iceberg lettuce and red onions  
*add cheddar \$ .75*

### **Apple-Wood Bacon and Cheddar Burger \$ 12.<sup>50</sup>**

Vermont Cheddar, iceberg lettuce and red onions

### **BBQ Burger \$12.<sup>95</sup>**

Monterey Jack cheese, crispy fried onions and avocado

### **Mushroom & Aged Swiss Cheese Burger \$12.<sup>50</sup>**

Caramelized onions and zesty steak sauce

## Sandwiches

Served on our house baked organic sweet potato roll with fresh cut potato fries

### **Vegetable Burger \$ 8.<sup>95</sup>**

House made with a combination of fresh vegetables, black beans & basmati rice

### **Grilled Chicken Sandwich \$ 9.<sup>95</sup>**

Antibiotic-free sweet, chili glazed chicken breast, served with grilled pineapple

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