

THE BOARDS		THE COLD SANDWICHES	
Rotating cured & smoked meats	\$32	"Italian Stallion"	\$17.00
& imported cheeses with accoutrements		Prosciutto, salami, mortadella, mozzarella, roasted red pepper, and	
Rotating selection of local & imported cheeses	\$28	drizzled balsamic glaze w/olive oil and greens	
with accoutrements		"Maine Italian"	\$13.00
Hummus Platter: Homemade Hummus with warm tortillas and lemon and olive oil.	\$16	Ham, cheese, pickles, tomato, green pepper, blac pepper w/olive oil.	k olives, salt n
tortinus unu remon unu ome om		"Tortilla Tacos"	\$11.00
		2 soft tortillas toasted w/ chicken or beef, cheese, slasa, shredded	
THE PANINIS		lettuce w/side of sour cream.	
"FRYES HEAP"	\$16.00	CALARG	
Prosciutto, salami, mozzarella, roasted red pepper and drizzled balsamic glaze with olive oil and topped with greens		SALADS	
		"Wedge Salad"	\$14.00
"LOBSTER QUESADILLA"	\$28.00	Iceberg lettuce, crumbled bacon, crumbled bleu	cheese, diced
Marinated Lobstah, cream cheese, Jack cheese, scallions, i		tomato, bleu cheese dressing.	
tomatoes, red pepper, sour cream, w/side of tropical fruit salsa.		"Caesar Salad"	\$12.00
tomatocs, rea pepper, sour cream, w/ side of tropical frait	Juliu.	Romaine lettuce, shaved parmesan, croutons	w/chicken \$18.00
"THE ULTIMATE TUNA" Tuna Melt	\$16.00	nomanic rettuce, shavea parmesan, croatons	W/Cllickell \$10.00
Tuna, red onion, cheddar cheese, jalapeños, dijon,		"Chef Salad"	\$16.00
hopped tarragon, sliced tomatoes		Ham, Turkey, cheese, tomato, cucumbers, hard boiled eggs, seasoned croutons w/creamy italian dressing	
"PESTO PRESSO"	\$16.00	,	
Grilled chicken, pesto, swiss, spinach, tomato		DESSERTS	
with/or without chicken		"Batter Up" Cheesecakes - Assorted flavors	\$9.25
		•	\$15/\$6

PRIVATE PARTIES ARE WELCOME

