



Phone: (732) 747-0890 Fax: (732) 747-8899 | 700 Newman Springs Road Lincroft, N.J.

We serve Lunch daily: 11:30a.m to 4:00p.m., Dinner: Mon.-Thurs.: 4:00-10:00 p.m., Fri. & Sat.: 4:00-11:00 p.m. & Sunday: 4:00 to 9:00 p.m. & Our Tavern Menu is available at the bar all day until close.

Dinner

Salads

Caesar Salad \$7

House Mix of Field greens and Plum Tomatoes tossed with Balsamic Vinaigrette \$6

Arugula Salad with Julienne Prosciutto Di Parma, Pears and Gorgonzola Cheese,
Tossed with Sherry Wine Vinaigrette \$10

Spinach Salad with Roasted Red Peppers, Yellow Peppers, Goat Cheese,
Crisp Red Onions and Balsamic Vinaigrette \$9

Braised Red Beets with Goat Cheese, Chives, Walnuts and Walnut Vinaigrette \$10

Appetizers

Sautéed Shrimp with Pine Nuts, Shallots, Baby Zucchini,
Garlic and White Wine Butter Sauce \$12

Crisp fried Calamari tossed with Plum Tomatoes, Pine Nuts, Black Olives, Pancetta,
Capers, Garlic and Extra Virgin Olive Oil \$10

Chilled Marinated Seafood Salad of Shrimp, Scungilli, Scallops and Calamari \$12

Wild Mushroom Strudel with Truffle oil and Mache Greens \$10

House Smoked Salmon with Red Onion, Capers, Parsley, Chopped
Egg and Toast Points \$12

Braised Escarole with White Beans, Oven Dried Tomatoes
and Sliced Garlic \$9

Pan Seared Wild Mushrooms with Fresh Baby Spinach, Garlic
and Extra Virgin Olive Oil \$10

Grilled Portobello Mushroom Stuffed with Jumbo Lump Crab Meat Fresh Mozzarella
and Pernod topped with \$12

Entrees

Penne with Asparagus, Wild Mushrooms, Fresh Artichokes, Plum Tomatoes, Garlic, Basil, in White Wine and Extra Virgin Olive Oil \$18

Penne with Shrimp, Scallops, Fresh Tomato, Extra Virgin Olive Oil, White Wine and Garlic \$23

Sautéed Shrimp Fra Diavolo with Top Neck Clams and Linguini \$22

Rigatoni with Fresh Mozzarella, Eggplant and Filletto Di Pomodoro \$16

Rigatoni with Sweet Italian Sausage, Broccoli, Sliced Garlic and Grated Reggiano Cheese \$18

Linguini Bolognese \$16

Pan Roasted Breast of Organic Grain Fed Chicken with Wild Mushroom Risotto, Asparagus and a Mushroom Butter Sauce \$22

Half Roasted Long Island Duckling with Braised Cippolini Onions, Wild Rice and Pecans, Mache and a Natural jus \$24

Grilled Grain Fed Veal Chop with a Parmesan Risotto Cake and a Natural Reduction with Peas, Pancetta and Shallots \$30

Veal Chop Milanese with a Salad of Baby Arugula, Plum Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette \$30

Grilled Veal Porterhouse with Crisp Fried Fingerling Potatoes and Grilled Asparagus \$32

Butter Basted Scallops with Creamy Polenta, Sautéed Seasonal Mushrooms, Mach Greens and Truffle Oil \$28

Thai Barbeque Shrimp with Basmati Rice, Scallions, Black Sesame Seeds and Mache Greens \$22

Pan Seared Fillet of Atlantic Salmon with a Warm Smoked Applewood Bacon and Leek Tart and Lemon Butter Sauce \$25

Flounder Fillet Sautéed in a Light Egg Batter with Sliced Garlic, Shallots, Asparagus, Fingerling Potatoes and Tomato Concasse in a Lemon Parsley Butter Sauce \$24

Pan Roasted Filet Mignon with Grilled Asparagus, Roasted Rosemary Bliss Potatoes and Shallot Demi \$30

Grilled Black Angus Rib eye Steak with Oven Roasted Tomatoes, Portobello Mushrooms, Crisp Fried Fingerling Potatoes and Demi Glace \$28

Grilled T-Bone steak with Onion Rings and Grilled Asparagus \$32

Pan Seared Pork Chop, Crisp Fingerling Potatoes, Green Beans and Pan Gravy \$22