

## STARTERS

<b>STEAMED PRINCE EDWARD ISLAND MUSSELS ~</b>	<b>12</b>
With Roma tomatoes, baby spinach, garlic, white wine and pistachio butter	
<b>LOBSTER RAVIOLI ~</b>	<b>14</b>
Poached and finished with sherry, fresh cream, capers and cracked black pepper	
<b>MARINATED GRILLED PORTABELLA MUSHROOM ~</b>	<b>9</b>
Topped with gorgonzola cheese on a bed of wilted rainbow swiss chard laced with a port wine balsamic vinegar reduction	
<b>ESCARGOT EN CROUTE ~</b>	<b>10</b>
Jumbo escargot baked in a puff pastry with garlic butter, basil, Roma tomatoes and mushrooms	
<b>PROSCUITTO AND ASPARAGUS SAUTÉ ~</b>	<b>9</b>
Fresh asparagus wrapped in prosciutto, dipped in egg batter, sautéed in olive oil and topped with hollandaise sauce	
<b>GRILLED BRIE SANDWICH ~</b>	<b>8</b>
Sliced brie cheese, tarragon and shallots placed between Two slices our own Tuscan bread, brushed with olive oil and grilled	
<b>JUMBO SHRIMP COCKTAIL ~ THE CLASSIC</b>	<b>20</b>
<b>NEW ENGLAND STYLE CRAB CAKES ~</b>	<b>13</b>
Served on field greens with a spicy Cajun remoulade sauce	
<b>ROCKY POINT STYLE CLAM CAKES ~</b>	<b>9</b>
Half dozen of the clam cakes you should remember or try, served in a brown paper bag	
<b>GRATINEE OF FRENCH ONION SOUP</b>	<b>8</b>
<b>CRAB AND SCALLOP BISQUE</b>	<b>Cup 8 Bowl 10</b>
<b>CLAM CHOWDER ~</b>	<b>Cup 7 Bowl 9</b>
Truly a traditional New England classic	

## LIGHTER FARE

<b>PAN FRIED GOAT CHEESE SALAD ~</b>	<b>10</b>
Served with a watermelon, strawberry and watercress salad	
<b>MIXED GREENS AND GARNISHES ~</b>	<b>7</b>
Field greens dressed with pickled onions, pistachios, Roma tomatoes, and drizzled with our roasted shallot vinaigrette	
<b>BINTLIFF CAESAR ~</b>	<b>9</b>
The original with fresh grated asiago cheese and garlic croutons	
<b>ADD: 2 Jumbo Grilled Shrimp 17 Grilled Chicken 15</b>	
<b>CAFÉ BURGER ~</b>	<b>10</b>
Char-grilled, topped with apple wood smoked bacon, cheddar cheese and herb mayonnaise, served with a demi-salad with balsamic vinaigrette	
<b>HALF RACK HERB RUBBED SMOKED SPARE RIBS ~</b>	<b>10</b>
Slow cooked to perfection and served with a demi-salad with balsamic vinaigrette	
<b>SPICY GARLIC AND CHILI RUBBED BISTRO STEAK ~</b>	<b>14</b>
Grilled and served with a demi salad with blue cheese dressing.	

## ENTREES

<b>PAN SEARED SALMON</b> ~ Medallions of Atlantic salmon, served with shiitake mushrooms and baby spinach in a lemon caper sauce.	<b>19</b>
<b>FILET MIGNON</b> ~ The leanest and most tender 10 oz. steak with a sauce of slow-roasted wild mushrooms, Madeira wine and demi-glace, served with grilled asparagus and roasted garlic and rosemary whipped potatoes	<b>34</b>
<b>BAKED HADDOCK</b> ~ A New England favorite, topped with Ritz crackers and seasoned with fresh herbs and sherry	<b>19</b>
<b>HERB AND GARLIC ROASTED PRIME RIB AU JUS</b> ~ "A HOUSE SPECIALITY" (Thursday through Sunday evenings only, while available)	<b>24</b>
<b>GRILLED RIBEYE</b> ~ A 14 oz. steak, grilled to your liking, drizzled with a Port wine and balsamic vinegar reduction and topped with mushroom caps	<b>23</b>
<b>TOURNADOS MADAGASCAR</b> ~ Twin petite filets, sautéed, served on a grilled portabella mushroom cap with a green peppercorn sauce	<b>29</b>
<b>FILET OF BEEF OSCAR</b> ~ A generous 10 oz. cut of beef tenderloin topped with asparagus, crab meat and sauce béarnaise	<b>35</b>
<b>VEAL PORTERHOUSE STEAK</b> ~ Grilled and topped with a garlic and blue cheese butter	<b>31</b>
<b>BEEF WELLINGTON</b> ~ A 10 oz. cut of tenderloin slow cooked, topped with mushroom duxelle, wrapped in puff pastry and baked to a golden brown, served with sauce bordelaise	<b>36</b>
<b>CHICKEN MARSALA</b> ~ Shiitake and Portabella mushrooms, roasted garlic and Marsala Wine	<b>21</b>
<b>SHRIMP SAMBUCA</b> ~ Jumbo shrimp, sautéed with tomatoes, garlic, Herbs and deglazed with Sambuca liquor and tossed with tagliatelle pasta	<b>30</b>
<b>HERB RUBBED SMOKED SPARE RIBS</b> ~ Slow cooked to perfection	<b>21</b>
<b>CRISPY ROASTED LONG ISLAND DUCK</b> ~ Please ask your server about tonight's sauce	<b>22</b>
<b>RACK OF LAMB</b> ~ A full rack of lamb, roasted with pommery mustard and topped with an Herbs de Provence crust, served with a Zinfandel demi-glace	<b>28</b>
<b>SURF AND TURF</b> ~ Petite Bistro steak char broiled and served with a grilled Maine lobster tail.	<b>28</b>
<b>CHICKEN TUSCANY</b> ~ Rolled with Capicola ham, aged provolone cheese, pesto, served with a sun-dried tomato sauce	<b>21</b>
<b>EGGPLANT NAPOLEON</b> ~ Crispy eggplant layered with fresh mozzarella, tomatoes roasted shallots, roasted red peppers, portabella mushrooms, pesto, marinara sauce and shaved asiago	<b>19</b>
<b>NIGHTLY SPECIAL</b> ~ Please ask your server for tonight's special preparation	<b>Market Price</b>

An automatic 18% gratuity may be added to parties of 6 or more

**This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.**