

BLACKBOARD SPECIALTIES

MAC & CHEESE ADD: Lobster \$10 Buffalo Chicken \$4

Baked penne pasta tossed in a three cheese blend with ritz crackers 1/2
\$12.99 Full \$16.99

LOBSTER "PANZANELLA" \$28.99

Fire roasted lobster tail in truffle oil and parmesan set over crispy polenta with tomato, basil, shaved Romano and Artisan bread

SHORT RIB "SHEPHERDS" PIE Petite \$16.99 Entrée \$24.99

Shredded short rib with pan drippings, green peas, garlic-horseradish whipped potato and a parmesan dusting cooked to golden brown

BASIL TOMATO SALMON Petite \$15.99 Entrée \$23.99

Salmon Fillet oven roasted with truffle infused cherry tomatoes with basil and Pecorino Romano served over wild mushroom peppercorn risotto

MAPLE BUTTER HADDOCK Petite \$20.99 Entrée \$29.99

Crushed corn flake crusted haddock filet laced in maple butter served over a spaghetti squash sauté

***BACON WRAPPED MEATLOAF** Petite \$15.99 Entrée \$19.99

Pork and Angus beef meatloaf with baby spinach and parmesan wrapped in thick cut bacon smothered with a mushroom marsala butter

***TOMAHAWK PORK CHOP** \$31.99

Marinated bone in pork chop pan roasted to perfection, accented with an apricot chutney and pickled cherry peppers

***GRILLED TURKEY TIPS** Petite \$15.99 Entrée \$19.99

Char grilled turkey breast soaked in our house marinade finished in lemon & garlic

***PISTACHIO RUM BUTTER SHORT RIB** Petite \$17.99 Entrée \$25.99

Boneless short rib braised day long, smothered in a pistachio rum butter

CHICKEN FRICASSEE Petite \$15.99 Entrée \$19.99

Chicken scaloppini simmered in a mushroom cream sauce with sweet onion and white wine set over angel hair pasta

***CHAR GRILLED STEAK TIPS** Petite \$18.99 Entrée \$25.99

High choice steak tips char-grilled

HADDOCK HORIATIKI Petite \$15.99 Entrée \$20.99

Herb crusted haddock set over a composed salad of cucumber, heirloom tomato, red onion and oregano atop a feta and roasted garlic crostini served with cucumber yogurt

SCALLOP NAPOLEON \$28.99

Pan seared scallops stacked with avocado salad, truffle oil soaked plum tomatoes, crab salad, citrus dandelion greens and parmesan peppercorn tuile

PORTUGUESE SEAFOOD STEW Petite \$25.99 Entrée \$35.99

Shrimp, scallops, littlenecks, PEI mussels, linguica and lobster in a spicy tomato broth with long grain rice

