

BLACKBOARD SPECIALTIES

MAC & CHEESE Baked penne pasta tossed in a three cheese blend with ritz crackers 1/2 \$12.99 Full \$16.99
ADD: Lobster \$10 Buffalo Chicken \$4

LOBSTER "PANZANELLA" Fire roasted lobster tail in truffle oil and parmesan set over crispy polenta with tomato, basil, shaved Romano and Artisan bread \$28.99

SHORT RIB "SHEPHERDS" PIE Shredded short rib with pan drippings, green peas, garlic-horseradish whipped potato and a parmesan dusting cooked to golden brown Petite \$16.99 Entrée \$24.99

CEDAR-APPLE SALMON Cedar plank roasted salmon with apple and brie set over a dandelion and rocket leaf salad with shaved onion, cherry tomato and pork crisps Petite \$15.99 Entrée \$24.99

MISO COD Pan seared cod fillet served in a miso broth of nori, littlenecks, shrimp and PEI mussels garnished with an unagi roll Petite \$20.99 Entrée \$29.99

***BACON WRAPPED MEATLOAF** Pork and Angus beef meatloaf with baby spinach and parmesan wrapped in thick cut bacon smothered with a mushroom marsala butter Petite \$15.99 Entrée \$19.99

***TOMAHAWK PORK CHOP** Marinated 20oz. Bone in pork chop pan roasted to perfection, accented with an apricot chutney and pickled cherry peppers \$31.99

***GRILLED TURKEY TIPS** Char grilled turkey breast soaked in our house marinade finished in lemon & garlic Petite \$15.99 Entrée \$19.99

***PISTACHIO RUM BUTTER SHORT RIB** Boneless short rib braised day long, smothered in a pistachio rum butter Petite \$17.99 Entrée \$25.99

CHICKEN BRACIOLETTINE Chicken scaloppini rolled with mozzarella, prosciutto and basil, simmered in white wine sauce served with bucatini aglio e olio
Petite \$15.99 Entrée \$19.99

***CHAR GRILLED STEAK TIPS** High choice steak tips char grilled Petite \$18.99 Entrée \$25.99

HADDOCK HORIATIKI 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
Petite \$15.99 Entrée \$20.99

SCALLOP NAPOLEON Pan seared scallops stacked with avocado salad, truffle oil soaked plum tomatoes, crab salad, citrus dandelion greens and parmesan peppercorn tuile \$28.99

SEAFOOD STEW Shrimp, scallops, littlenecks, top necks, PEI mussels, linguica and crab stewed in a spicy tomato broth with long grain rice
Petite \$25.99 Entrée \$35.99