



## ~DINNER MENU~

### STARTERS

Fresh house made soups cup/bowl 4/6

**FRENCH ONION** 7

**SOUP SAMPLER** our two house soups plus French onion soup 7

**SHRIMP COCKTAIL** poached shrimp, cocktail sauce, lemon and olives 14

**BROKEN MEATBALLS** house blend of veal, beef and pancetta simmered in tomato sauce,  
baked cheese crisp 10

**CHARCUTERIE BOARD** imported meats and cheeses, pistachios, crostini, pepperoncini with house made  
jam 15

**"BACK MOUNTAIN CAVIAR"** our vegan 3 bean salad with capers, quinoa, served with fresh fried corn tortillas  
9

**CALAMARI SICILIANO** breaded, plum tomatoes, sautéed spinach, garlic aioli, balsamic reduction 15

**MARINATED STUFFED PORTABELLA** stuffed with chorizo and red peppers, finished with a  
roasted corn coulis 10

**BONELESS CHICKEN BITES** in house mild sauce 9 ~ add bleu cheese and celery 1.50

**CLAMS BIANCO** simmered in white wine, fresh herbs, lemon and butter 13

**CRAB CAKE** jumbo lump cake, saffron/champagne aioli 15

**SPINACH AND ARTICHOKE** baked bread dip 9

### SALADS

**GARDEN** mixed field greens, tomato, red onion, cucumbers and croutons  
6/8

*Available dressings include: ranch, Green Goddess, bleu cheese, balsamic vinaigrette, parmesan peppercorn, raspberry vinaigrette,  
oil/vinegar, add bleu cheese crumbles 1.50*

**ORANGE COGNAC** mixed field greens, crumbled gorgonzola, candied walnuts, and dried  
cranberries with our signature orange cognac dressing 9/12

**ABT** mixed field greens, marinated artichoke hearts, crispy bacon, oven roasted tomatoes,  
house crostini, parmesan peppercorn dressing and balsamic reduction drizzle 9/12

**CAESAR** torn romaine hearts, Caesar dressing, red onion, grated parmesan cheese, croutons 8/10

### SALAD ADD ONS

Grilled shrimp 9    4/8 oz. Grilled salmon 9/17    Grilled chicken breast 6    Jumbo lump crab cake 15

### ADDITIONAL SIDES

Truffle/asiago fries 8    Sautéed spinach 5    Pasta 6    Risotto 7    Mashed potatoes 4    Vegetable of the day 4

# BURGERS/SANDWICHES

*All sandwiches and burgers are served on a brioche bun with fresh cut french fries*

**YESTERDAY'S BAR BURGER** Cooper cheese, lettuce, tomato and onion 12

**CRAB CAKE SANDWICH** lettuce, tomato, onion, champagne/saffron aioli 17

**BURGER OF THE WEEK** our ever changing featured burger, ask your server for this week's selection mkt. price

## ENTREES

*All entrees include house made bread and butter and garden salad or cup of soup*

*Substitute garden salad for: Caesar salad 2, orange cognac salad or artichoke bacon and tomato salad 3*

*Available pastas: angel hair, penne or linguine*

**AGLIO E OLIO** with angel hair pasta 15

**PENNE ALLA VODKA** 16

**PENNE BOLOGNAISE** 18

**MEATBALL MARINARA** over angel hair pasta 18

**CHICKEN ALFREDO** over linguine 21

**VEGAN TOFU STIR FRY** sesame seared tofu, julienne vegetables, sweet chili teriyaki, jasmine rice 16

**ADD LOBSTER** 16

**ADD SHRIMP** 9

**EGGPLANT/CHICKEN PARMESAN** panko fried, fresh herbs, ricotta, blistered tomatoes, 3 cheese blend,

side of angel hair marinara 18/21 *\*eggplant has pine nuts* *\*substitute risotto 4*

**SHRIMP RISOTTO** sautéed shrimp, oven roasted tomatoes over a gorgonzola risotto with a rustic charred tomato sauce 29

**LOBSTER MAC AND CHEESE** imported cheese, bechamel and fresh lobster tail baked with an old bay panko topping 34

**CHICKEN/VEAL FRANCAISE** egg battered, lemon caper sauce, rice and vegetables 21/30

**VEAL CALABRESE** sautéed veal scallopini, caramelized peppers, onions and mushrooms, chianti tomato sauce 30

**CHICKEN SCAMPI** lemon, garlic, white wine and butter over linguine 21

**STELLA ARTOIS CHICKEN POT PIE** organic free range chicken slow simmered with fresh peas, and corn in a crispy pie crust, puff pastry 20

**CHICKEN MARSALA** marsala wine, mushrooms, and fresh herbs with mashed potato and vegetables 21

**HOUSE SMOKED DOUBLE CUT PORK CHOP** whisky-dried cherry compote, encrusted in panko and toasted almonds 29

**SEARED SCALLOPS** port wine/pear reduction, toasted hazelnuts, goat cheese risotto 35

**SEAFOOD SKEWERS** little love to the old Yesterday's: grilled scallops, lobster and shrimp, lemon/garlic butter over linguine 43

**BLACKENED OR GRILLED SALMON** apple cider glaze, quinoa/spinach pilaf, julienne vegetables 29

**BROILED HADDOCK** lemon, capers, white wine and fresh herbs, rice pilaf and vegetables 23  
**WITH CRAB** 32

**JUMBO LUMP CRAB CAKES** saffron/champagne aioli, jasmine rice and vegetables 34

**FILET MIGNON** 8 oz., demi glace, frizzled onions, mashed potatoes and vegetables 42

**NEW YORK STRIP** 14 oz., bleu cheese/IPA compound butter, mashed potato and vegetables 44

*Add our Chef's signature topping: marinated portabella, crumbled gorgonzola and balsamic red onions 5*