



appetizer

pumpkin and ginger bisque 7
garnished with roasted pumpkin seeds

chilled jumbo shrimp cocktail 13
wrapped with smoked salmon, served with Cranberry's seafood sauce and petites greens

P.E.I. mussels 12
steamed and finished with south Asian inspired curried coconut sauce and naan bread

arancini di rossi 11
golden fried Arborio rice croquettes stuffed with boconcinni, portobello, tomato garnish, and petites greens

Cranberry salad 7
baby arugula, roma tomatoes, fennel, mandarin oranges, red onions and drizzled with Cranberry vinaigrette

classic Caesar salad 7
crisp romaine hearts tossed in Caesar dressing, herbed crouton, parmesan, bacon and lemon

escargot au pernod 12
on puff pastry and fresh tarragon garlic cream sauce, served with petites greens

pasta

penne Roman 18
pasta quills tossed with grilled chorizo sausage or soy meat substitute with spicy tomato sauce and parmesan

maritime linguine 25
smoked salmon, mussels and baby clams tossed with red onions, dill and capers in tomato mascarpone sauce

ravioli grande 19
large pasta pockets stuffed with asparagus in blue cheese cream

main course

pan roasted chicken supreme 23
pooled with mushroom, smoked bacon and caramelized shallot cream sauce

rare grilled ahi tuna loin 25
crowned with toasted sesame, avocado and wasabi

skillet fried pickerel 24
Creole seasoned corn meal dusted and finished with a fresh lemon- chive infused extra virgin olive oil

grilled pork, bone in loin chop 25
napped with fresh sage and local apple sauce

8oz.AAA striploin 27
grilled to order, complimented with mushroom Bala Cranberry demi-glaze

rack of lamb 35
baked with Dijon, rosemary, mint pesto crust and Bordeaux style demi-glaze

feature beef cut- market priced

*all main courses are served with steamed-sautéed vegetables and your choice of:
marble mashed potatoes, roasted Klondike rose potatoes, Upper Great Lakes wild rice or linguini pomodoro*

accompaniments 7

*grilled tiger shrimp skewer
steamed asparagus lemon parmesan
garlic portobello mushroom*

*Please inform you server of any food allergies. 15% gratuity will be added to parties of eight or more. Please allow extra time for separate checks.
A charge of \$7 will be applied per split course.*

taxes and gratuity not included

Dessert

*Your server will let you know about pastry chef's dessert creations by
Season Leone*



For Moments That Matter

**Bon Appetite! Greg Artmont(Altemonte)
Executive Chef**