



DINNER

SEARED SCALLOPS OVER PENNE MAC & CHEESE

ASIAGO, GRUYERE & GOAT CHEESE, SPINACH, GRILLED TOMATOES & GARLIC CRUMBS 25.

BEEF TENDERLOIN

PAN SEARED 8 OZ. TENDERLOIN WITH ROASTED SHALLOT RED WINE GLAZE,
ROASTED GARLIC MASHED POTATOES & SAUTEED SPINACH 27.

BEEF SHORT RIBS

BRAISED SHORT RIBS IN AN AU JUS SAUCE SERVED WITH A HOUSE RISOTTO
& BRAISED BRUSSEL SPROUTS 25.

GRILLED NEW YORK STRIP STEAK

12 OZ. CUT, MUSHROOM DEMI-GLACE, ONION RELISH, SAUTEED ASPARAGUS & HAND CUT FRIES 25.

SESAME SEARED ATLANTIC SALMON

TOPPED WITH HOMEMADE TERIYAKI SAUCE, NAPA CABBAGE SALAD, PICKLED
CUCUMBER SLAW, SERVED WITH BASMATI RICE & SPINACH 25.

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST WITH A WILD MUSHROOM MARSALA SAUCE,
SAUTEED BROCOLINI & GARLIC MASHED POTATOES 21.

FRESH LOBSTER RAVIOLI

IN A ROSE SAUCE WITH BASIL CHIFFONADE & ASIAGO CHEESE 28.

PAN SEARED DUCK BREAST

FINISHED WITH A TOASTED WALNUT SHERRY SAUCE, SERVED WITH
MASHED SWEET POTATO & SAUTEED BROCCOLINI 26.

GRILLED NEW ZEALAND LAMB RACK

CRANBERRY MINT DEMI-GLACE, ROASTED GARLIC MASHED POTATOES
& SEASONED MATCHSTICK CARROTS 28.

BAKED FRESH HADDOCK FILET

WITH A LEMON BUERRE-BLANC, GRILLED ASPARAGUS & BASMATI RICE 25.

RUDI'S SALMON BURGER

HOUSE SPICED, GROUND ATLANTIC SALMON, LETTUCE, TOMATO, ONION & BASIL MAYO 12.

RUDI'S BURGER

8 OZ. PRIME BEEF, LETTUCE, TOMATO, ONION & CHOICE OF CHEESE 10.
ADD SAUTÉED MUSHROOMS AND/OR ONION 1. ADD BACON 2.

ANGEL HAIR PASTA

WITH FRESH TOMATOES, GRILLED ZUCCHINI & FRESH BASIL IN A WHITE WINE GARLIC SAUCE 16.

ADD CHICKEN 3. | SALMON 5. | GRILLED SHRIMP 5.

A CUSTOMARY 20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE.