

3

eat ■ drink ■ celebrate



FIRST TASTE

Local Chilled Oysters *	3 ea
Truffle Parmesan Fries	6
<i>Hand cut, ranch aioli</i>	
Thai Chicken Skewers	11
<i>Chili spiced chicken, thai peanut sauce</i>	
Caribbean Chicken Tenders	11
<i>Spicy caribbean barbecue sauce, blue cheese dip</i>	
Vegetable Spring Rolls	12
<i>Ponzu glaze, orange chili dipping sauce</i>	
■ Baja Egg Rolls	12
<i>Spicy chicken, cheddar-jack, corn, black beans, onions, poblano peppers</i>	
Nachos	12
<i>Tortilla chips, cheddar and jack cheeses, tomatoes, black bean chili, salsa, sour cream, guacamole (add spicy beef 4)</i>	
Asian Lettuce Wraps	12
<i>Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce (substitute shrimp add 2)</i>	
Pancetta Romano Cauliflower	12
<i>Lightly fried florets, pancetta and romano cheese crumble, housemade cheddar beer cheese</i>	
Coconut Shrimp	13
<i>Honey citrus dipping sauce</i>	
Calamari	13
<i>Cherry peppers, marinara, basil aioli, pecorino romano</i>	
Chef's Tasting Plate	14
<i>Blue goat cheese, cheddar, prosciutto, 9 month aged red wine salami, roasted pears, pickled red onions, cranberry orange jam, crostini</i>	
Ahi Tuna Tartare*	15
<i>Tempura crisps, avocado, cucumbers, heirloom carrots, spicy mayo</i>	

SALADS

Simple Garden	9
<i>Parmesan-peppercorn dressing</i>	
Caesar	10
<i>Crisp romaine, sourdough croutons, shaved pecorino</i>	
■ Fresh Berry, Fig & Goat Cheese	10
<i>Organic mesclun greens, arugula, frisée, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette</i>	
Southwestern Taco	22
<i>Tortilla encrusted chicken, mixed greens, black bean corn salsa, jack cheese, southwestern ranch dressing, crispy tortilla strips</i>	
■ Tequila Lime Shrimp Chop Chop	24
<i>Tequila lime marinated shrimp, cucumbers, plum tomatoes, asparagus, snow peas, red peppers, onions, feta, chopped oregano, basil, red wine vinaigrette</i>	
Salmon Nicoise*	25
<i>Mixed greens, green beans, marinated olives, artichokes, boiled egg, tomatoes, fennel, balsamic vinaigrette</i>	

■ New Item

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 05032018

FAVORITES

■ Shrimp Ramen Bowl / 24	
<i>Steamed gulf shrimp, Asian vegetables, ramen noodles, soy ginger broth</i>	
■ Shrimp & Scallop Ravioli / 24	
<i>Sherry leek lobster cream sauce</i>	
Pan Seared Salmon* / 27	
<i>Sugar snap peas, fennel, cous cous, lemon preserve vinaigrette</i>	
Swordfish Medallions / 27	
<i>Red & yellow grape tomatoes, basil, capers, red onions, quinoa salad, white balsamic citrus vinaigrette, chimi churri</i>	
■ Veal Milanese / 26	
<i>Parmesan herb breaded cutlet, parmesan risotto, arugula salad, shaved romano, lemon vinaigrette</i>	
Steak Tips* / 23	
<i>Bourbon glaze marinated, grilled balsamic onions, mashed potatoes, green beans</i>	
Zinfandel Braised Short Rib / 29	
<i>Sweet pea mushroom barley risotto, red wine demi glaze</i>	
8oz Certified Black Angus Filet Mignon* / 32	
<i>Pan-seared French style, mashed potatoes, grilled asparagus, bordelaise sauce</i>	
■ 14oz Certified Black Angus Ribeye* / 34	
<i>Truffle tater tots</i>	

CHICKEN|PASTA

Chicken Cavatelle	23
<i>Spinach, portobello mushrooms, pecorino romano, garlic white wine and chicken broth</i>	
Rigatoni Bolognese	23
<i>Braised veal, beef and pork, house-made tomato sauce, mushrooms, cream</i>	
Chicken Parmesan	24
<i>Marinara, mozzarella, penne with buttery cheese sauce</i>	

SIDES

Grilled Asparagus / 5	Mashed Potatoes / 5
Green Beans / 5	Baked Potato / 4
Cauliflower Rice / 5	Loaded Baked Potato / 5
Truffle Tater Tots / 6	Lobster Parmesan Risotto / 12

SPRING IS JULEP SEASON!

Enjoy our twist on the traditional Mint Julep! Made with fresh mint, sugar, and crushed ice!

- 1 The Derby / 11
Strawberry-infused bourbon
- 2 The Preakness / 11
Blackberry-infused vodka
- 3 The Belmont / 11
Habanero-infused tequila



HANDHELDS

Grilled Chicken Prosciutto Sandwich	13
<i>Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries</i>	
■ Chicken Bahn Mi	13
<i>Crispy fried chicken, sweet chili, pickled carrots, cucumbers, daikon radish, spicy mayonnaise, cilantro</i>	
The 3 Burger*	13
<i>Vermont cheddar, "3 special sauce", lettuce, tomato, house pickles, brioche bun, hand cut french fries</i>	
Spicy Fish Tacos	24
<i>Grilled mahi mahi, cabbage, pineapple mango salsa, cilantro aioli, soft shell flour tortillas</i>	
Fresh Maine Lobster Club	mkt
<i>Bacon, mayonnaise, lettuce, tomato, toasted sourdough, cole slaw</i>	
Bacon Cheeseburger Flatbread	14
<i>Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend</i>	
Pear and Gorgonzola Flatbread	14
<i>Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze</i>	
■ Truffled Steak & "3" Cheese Flatbread	15
<i>Shaved steak, caramelized onions, mushrooms, 3 cheese blend, truffle oil</i>	
<i>Flatbreads and sandwiches available gluten free. Add \$2</i>	

VEGAN

Stuffed Red Peppers	20
<i>Portobello mushrooms, spinach, artichokes, cauliflower rice, tomato basil pesto</i>	
Grilled Cauliflower	20
<i>Grilled cauliflower florets, sweet roasted peppers, sautéed spaghetti squash, olive oil, fresh basil</i>	
Veggie Bowl	20
<i>Spinach, bell peppers, celery, zucchini, bean sprouts, quinoa, spicy sesame dressing</i>	

"But I always say, one's company, two's a crowd, and three's a party."
-Andy Warhol