

## Soups

4-6 Chefs Creation

assembled daily with seasonal ingredients

6 Seven Lily French Onion

spanish, bermuda, scallion, leek, shallots, garlic and chives. simmered in a beef burgundy stock gratine with gruyere cheese

4-6 Gumbo Ya Ya

authentic new orleans chicken and rice gumbo

## Salads

7 PaRe Salad

mixed field greens topped with seasonal veggies

8 Classic Caesar

focaccia croutons, shaved parmesan, house made dressing, lemon wedge

10 Warm Escarole

tossed in pistachio cider vinaigrette and a pancetta crisp

10 Culinary

chef's creation of seasonal ingredients

9 Persian

chopped romaine hearts, julienne pears, sliced apples, stilton blue cheese, and spicy candied walnuts. dressed with brown sugar balsamic vinaigrette

## Appetizers & Small Plates

9 Grilled Pizza

chefs daily creation

12 Cheese Display

chefs selection of imported and domestic cheeses, seasonal fruits, candied walnuts and crostinis

9 Carpaccio

beef tenderloin, dressed with fried capers, shaved parmesan reggiano, micro greens and truffle oil balsamic drizzle

9 Crab Cake

maryland style, pan sautéed with lump crab and sweet claw meat. served with chesapeake remoulade sauce

9 Clam or Oyster Casino

overstuffed with bacon onions pepper, and panko

10 Calamari

fried with pepperoncini, roasted garlic basil aioli and fired red peppers, over field greens

6 Hummus

tahini, lemon, garlic, extra virgin olive oil, served with house made pitas

8 Greens & Beans

chicken sausage, fresh wilted escarole, house braised navy beans, pancetta & parmesan, chicken broth

9 Oven Roasted Garlic

baked goat or brie cheese, focaccia bread, drizzled with extra virgin olive oil

12 Lobster Risotto

fresh maine lobster claw and knuckle meat, hand picked tarragon

8 Spinach Artichoke Dip

served with tri colored tortilla chips

9 Rotisserie Chicken Wings

coated in a house seasoning blend then flashed roasted

## Seafood & Raw Bar

3ea.	Oysters on the half shell	daily selection, mignonette, cocktail sauce, and lemon wedge
9	Dozen Little Neck Clams	steamed with drawn butter or raw on the half shell with hot sauce
15	Split Poach Lobster Tail	fresh split maine lobster tail poached in white wine court-bouillon
3ea.	Shrimp Cocktail	served traditional style with cocktail sauce and lemon
10	Steamed Mussels	white wine, brandy, garlic and fresh herbs served with house frites
<b><u>Entrees</u></b>		
12	PaRe Angus Burger 10oz Certified Angus Beef	fire grilled with kosher salt, black pepper, bbq bacon, aged cheddar and cajun aioli, served with shoestring fries
Mkt.	Pasta of the Day	chef's creation daily
26	Pan Seared Scallops	roasted beet butter, wild rice pilaf, crème fraiche, and autumn vegetables
18	Sesame Seared Ahi Tuna	served rare over wakimi seaweed salad with pan seared vegetables dumplings and pickled ginger topped with a orange chili drizzle
18	Fire Grilled Swordfish	mole and charred tomatillo sauces, grilled polenta, and autumn vegetables
28	Cioppino	california style seafood stew, with mussels, clams, scallops, shrimp, lobster
16 28	NY Strip 8oz 16oz	porcini dusted, butternut squash risotto, autumn vegetables, finished with our signature house made steak sauce
29	J. Ferrari Filet Mignon	fire grilled, complimented with demi glace and finished with mushroom compound butter, served with our rustic mashed potatoes
14	Rotisserie Chicken	two day brined half chicken coated with special house rotisserie seasonings served with wild rice pilaf and autumn vegetables
16	Chicken Saltimbocca	prosciutto and sage chicken cutlet, wilted escarole, kalamata olives, pan sauce, served with our rustic mashed potatoes
14	Chicken Cutlet	panko encrusted, pan sautéed, over mesclun greens, with lemon emulsion and fresh shaved parmesan cheese
14	Salzburg Crepes	spinach, portabella, and goat cheese stuffed, butternut squash cream and bruleed grape tomatoes
18	Braised Lamb Shank	new zealand lamb shank braised in a house made demi glace served with our rustic mashed potatoes and autumn vegetables
58	PaRe Mixed Grill For Two	prawns, scallops, 8oz. strip steak, grilled lobster tail and a choice of braised lamb shank or rotisserie chicken served with drawn butter and our signature house made steak sauce served with butternut squash risotto and vegetables