

## Children's Menu

**Hot Dog & Chips 4**

**Mozzarella En Carrozza 6**

HOMEMADE MOZZARELLA WITH LIGHTLY BATTERED BREAD CRUMBS,  
SERVED WITH MARINARA SAUCE.

**Chicken Tenders 6**

With BBQ, OR MARINARA SAUCE.

**PENNE With BUTTER OR RED SAUCE 6**

**SPAGHETTI & MEATBALLS 8**

**MACARONI & CHEESE 6**

**HAMBURGER & Chips 5**

**Grilled CHEESE & Chips 6**

## The Sweet Spot

**Gelato 4**

**Tortuffo 5**

FROZEN VANILLA ICE CREAM COVERED IN GANACHE

**FEATURED CRÈME BRULÉE OF THE WEEK 6**

**CHEESE CAKE du JOUR 5**

**S'MORES BROWNIE 6**

WARM HOMEMADE WALNUT BROWNIE WITH TOASTED MARSHMALLOW  
AND CHOCOLATE DIPPED GRAHAM CRACKERS

Add SCOOP of ICE CREAM 1



*At the Pinehaven Country Club*



*Dinner*

**RESERVATIONS 701-4501**

**\*LOBSTER RAVIOLI 11/18**

IN A SAFFRON BUTTERNUT CREAM

**“WHITE CASTLE” BISTRO BURGER 9**

TENDERLOIN AND LOBSTER MEAT WITH A SPICY MAYO

**RISOTTO DU JOUR MARKET PRICE**

CHEF’S CREATION CHANGES DAILY ASK YOUR SERVER

**NEW ENGLAND STYLE CALAMARI 8**

CRISPY CALAMARI TOSSED WITH CHERRY PEPPERS AND GREEN ONIONS SERVED WITH CILANTRO LIME TARTAR SAUCE

**BEET AND GOAT CHEESE TERRINE 9**

TOASTED MACADAMIA NUTS BASIL SHALLOT DRESSING AND FIG BALSAMIC PUREE

**CALIFORNIA ROLL 6**

CRABMEAT, CUCUMBER, AND AVOCADO

**PHILLY TUNA ROLL 8**

YELLOW FIN TUNA WITH CREAM CHEESE, RED PEPPER & CUCUMBER, WRAPPED IN CRACKLING RICE

**APPETIZERS**

**ANTIPASTO 15**

SOPRESSATA, PROSCIUTTO, SALAMI, AGED PROVOLONE, MOZZARELLA, ARTICHOKE HEARTS, OLIVES, ROASTED RED PEPPERS, AND GARLIC TOAST

**CIDER MARINATED PORK MEDALLION 10**

ROASTED BUTTERNUT AND APPLE EN CROUTE WITH MELTED STILTON AND A GRAND MARNIER GASTRIQUE

**\*CAJUN SHRIMP 12/19**

SPICY HERB BLEND, SAUTÉED JUMBO SHRIMP SERVED WITH SMOKED GOUDA GRITS, ETOUFEE INSPIRED CRAWFISH RATATOUILLE AND FINISHED WITH SCALLION OIL

**FRIED OYSTERS 10**

FENNEL LOBSTER PUREE, CHILI BASIL EMULSION AND CHAMPAGNE MICRO GREEN SALAD

**SUSHI**

**HAWAIIAN ROLL 8**

YELLOWFIN TUNA SERVED WITH PINEAPPLE, PANCETTA & ROASTED RED PEPPER AIOLI

**LOBSTER TEMPURA ROLL 12**

LOBSTER, SPICY MAYO, AND CUCUMBER

**SALADS**

**Grilled Chicken 3 Grilled Shrimp 5 Grilled Tuna 6**

**HOUSE SALAD 6**

FRESH MIXED GREENS WITH OUR HOMEMADE PARMESAN VINAIGRETTE

**CLASSIC CAESAR 6**

ROMAINE, GARLIC CROUTONS, PARMESAN TOSSED IN A CREAMY CAESAR DRESSING

**CHICKEN SPRING ROLL SALAD 8**

CHICKEN AND CASHEW SPRING ROLLS, CRISP SPINACH, MANDARIN ORANGES, DRIED CRANBERRIES, RICOTTA, AND ASIAN DRESSING

**TOMATO AND MOZZARELLA CAPRESE SALAD 9**

FRESH MOZZARELLA, GRAPE TOMATOES, PESTO, WITH BALSAMIC DRIZZLE

**BEET AND PISTACHIO SALAD 10**

MIXED GREENS, TOASTED PISTACHIOS, SLICED BEETS, GORGONZOLA CHEESE, RED ONION AND RASPBERRY MINT DRESSING

**SHRIMP AND PANCETTA SPINACH SALAD 12**

GRILLED SHRIMP, PANCETTA CRISPS, FRIED ONION, SLICED FENNEL, FETA AND CRANBERRIES SERVED WITH BACON VINAIGRETTE

**SOUPS**

**LOBSTER BUTTERNUT BISQUE 8**

SMOOTH AND RICH BUTTERNUT LOBSTER SOUP WITH TENDER CHUNKS OF LOBSTER

**SOUP DU JOUR 5**

CHEFS CREATION

**FRENCH ONION 6**

CLASSIC FRENCH ONION BAKED WITH CROUTONS AND TOPPED WITH SWISS AND PROVOLONE

**ENTRÉES**

**ALL ENTREES SERVED WITH SEASONAL VEGETABLES • \*ITEMS THAT CAN BE DONE IN HALF PORTIONS**

**\*Pork Tenderloin 12/19**

CHEFS SIGNATURE CHARBROILED GLAZED PORK TENDERLOIN MIGNONS SERVED WITH A GINGER SCALLION OIL AND GARLIC MASHED POTATOES

**CARPETBAGGER FILET 26**

GRILLED 8OZ FILET MIGNON STUFFED WITH FRIED OYSTERS AND SERVED WITH CHIPOTLE BÉARNAISE AND GARLIC MASHED POTATOES

**CABERNET GLAZED RIBEYE STEAK 24**

SMOKED TOMATO RELISH, ROSEMARY INFUSED DEMI GLACE AND TRUFFLE MASHED POTATOES

**\*Smoked Serrano Braised Short Ribs 17/26**

TOPPED WITH QUINOA TABOULI, FRIED ONION AND SERVED WITH A PORCINI, SWEET PEA & PROSCIUTTO ORZO

**\*VEAL FRANCESSE 16/25**

TENDER PAILLARDS OF VEAL SAUTÉED IN LEMON, CAPERS AND SHALLOTS; FINISHED WITH A TOUCH OF BUTTER AND SERVED OVER ANGEL HAIR PASTA

**\*PAN SEARED SCALLOPS 13/23**

SAVORY WAFFLE, HONEY MUSTARD CREAM AND FRESH HERB MICRO GREEN SALAD

**SALMON OSCAR 21**

SALMON STUFFED WITH FRESH LUMP CRAB MEAT, ASPARAGUS AND RED PEPPER, WRAPPED IN LEEKS AND SERVED WITH HOLLANDAISE. SERVED OVER A SWEET PEA AND REGIANO RISOTTO

**\*Adobe Rubbed Yellow Fin Tuna 15/24**

CITRUS AVOCADO SALAD, CHIPOTLE BUTTER, CAJUN GRILLED ASPARAGUS AND POMMES FRITES

**\*GINGER SWORDFISH 23**

PAN ROASTED SWORDFISH STEAK ENHANCED WITH GINGER BEURRE BLANC SERVED OVER A PESTO QUINOA SALAD AND BOK CHOY

**MARINATED GRILLED CHICKEN 17**

FINISHED WITH A MINT POMEGRANATE BBQ SAUCE SERVED WITH SMOKED CHIC PEAS, FIRE ROASTED RED PEPPERS AND ROOT VEGETABLE HASH

**GLUTEN FREE SPECIALTY 18**

**CURRY BAKED CHICKEN CASSEROLE**

SPICED CHICKEN BREAST COOKED WITH OLIVES, CAPERS, MUSHROOMS, GRAPE TOMATOES, PEPPERS DRIED FRUIT AND FRESH HERBS THEN BAKED WITH A HINT OF AGED BALSAMIC AND MELTED BRIE CHEESE SERVED OVER TENDER CHIC PEAS AND FINISHED WITH ORANGE ZEST

**LASAQNA ALFORNO 15**

HOMESTYLE’S TRADITIONAL MEAT LASAQNA WITH THE FRESHEST INGREDIENTS

**PASTA MEDITERRANEAN 16**

EGG NOODLES WITH MARINATED ARTICHOKEs, LEMON BROCCOLI, ROASTED RED PEPPERS TOSSED IN GARLIC, KALAMATA OLIVES, SHALLOTS AND WHITE WINE AND SERVED WITH GRATED PECORINO

**EGGPLANT PARMIGIANA 15**

BATTERED EGGPLANT TOPPED WITH MOZZARELLA AND POMODORO SAUCE OVER LINGUINI

(G) SYMBOL NOTES GLUTEN FREE OPTIONS  
HALF PORTIONS ARE MARKED WITH \$/\$ OR \*

^ QUINOA SIMILAR TO A GRAIN HAS BECOME A FAST RISING SUPER FOOD WHICH IS RICH IN PROTEIN, IRON, POTASSIUM, A GOOD SOURCE OF FIBER, AND IS EASILY DIGESTED.

^TABOULI IS A SALAD OF FINE-GROUND BULGUR, PARSLEY, TOMATOES, GREEN ONIONS, MINT, OLIVE OIL, AND LEMON JUICE.