



LEGENDS



April 19 - April 27

STARTERS

FRENCH ONION SOUP 9

brioche crouton, melted Swiss

CRISPY CHICKEN WINGS 14

24 hour marinated, lightly dusted, rosemary aioli

COCONUT SHRIMP 15

duck dipping sauce

VEGETABLE SUMMER ROLLS 14

rice paper wrapper, bell pepper, red cabbage, carrot, cucumber, vermicelli noodles, spring greens, cilantro, marinated crispy tofu, Vietnamese dipping sauce

SHRIMP COCKTAIL 18

poached and chilled jumbo shrimp, old bay, cocktail sauce

SAMPLER PLATTER 20

5 wings, 3 coconut shrimp, half order of vegetable summer rolls

SALADS

CHERRY BLOSSOM SALAD 22

goat cheese, pears, grapes, sliced almonds, dried cherries, Arcadian greens, cherry white balsamic vinaigrette

STRAWBERRY SPINACH SALAD 24

grilled chicken, feta, strawberries, spinach, walnuts, poppy seed dressing

SPRINGTIME COBB 25

poached shrimp, bacon lardons, gorgonzola cheese, asparagus, marinated grilled artichokes, shaved radish, hardboiled egg, avocado, crispy garlic chickpeas, mixed greens, honey lemon vinaigrette

HEALTHY LIFESTYLE

VEGETABLE RAVIOLI 24

pesto marinara, shaved parmesan

CEDAR PLANK

SALMON 28

cedar wood roasted Atlantic salmon, asparagus, sweet potato, honey mustard glaze

HERB ROASTED

CHICKEN 25

oven roasted half rotisserie chicken, broccoli, lemon thyme jus

CENTER OF THE PLATE

Ask your server about our gluten - free options

NEPTUNE DELIGHT	MKT	MEATBALLS AND RICOTTA	24
Chef's daily seafood creation		house-made meatballs, ricotta cheese, creamy mozzarella polenta, rustic tomato sauce, fresh basil	
✓ HEIRLOOM EGGPLANT	26	ⓧ PORK CHOP	30
oven roasted heirloom eggplant, ciambotta ragu, toasted farro, rustic tomato sauce		sous vide pork chop, asparagus spears, baked potato, demi-glace	
ⓧ BAKED SCALLOP GRATIN	30	ⓧ CHICKEN SCARPARIELLO	27
fresh sea scallops, onions, peppers, seasoned bread crumbs, asparagus spears, wild rice, parmesan butter sauce		pan braised chicken thigh, sweet Italian sausage, peppadew peppers, asparagus spears, mashed potatoes, rosemary pan jus	
ⓧ ITALIAN BRAISED SHORT RIBS	32	ⓧ FILET MIGNON	44
red wine tomato braised short ribs, asparagus spears, creamy polenta		8oz grilled center cut filet, buttered asparagus spears, whipped potatoes, maître d butter	



Scan for Wine List

CLUB CLASSICS

LOBSTER ROLL 29

buttered New England style split top roll, chunk lobster meat, lemon chive aioli, French fries

CRISPY PLUM DUCK 31

savory toasted farro "fried rice," wok fired vegetables, plum sauce

CHICKEN MILANESE 27

crispy chicken cutlet, arugula, roasted Roma tomatoes, red onion and Portobello mushrooms, asparagus whipped potatoes, lemon basil vinaigrette,



Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions