

THE SECOND STORY

Starters

today's soups	7.00
warm lobster and spinach terrine with a roasted red pepper vinaigrette and a goat cheese bruschetta	10.00
thai shrimp cake with a lime curry sauce and spicy pickled cucumbers	9.00
smothered onion, forest mushroom, and walnut pancake with a light mustard cream and a spicy red pepper relish	9.50
nantucket bay scallops stir-fried in a spicy shanghai cashew, lemon, and ginger sauce	10.00
rice noodles tossed with crab, peanuts, cucumbers, spinach, and mushrooms in a singapore citrus curry vinaigrette	10.00
grilled rosemary smoked beef served with smoked mozzarella cannelloni and a roasted garlic cream	10.00
chilled lime and ginger smoked shrimp with asian black bean salsa and a sesame vinaigrette	10.00

Salads

mixed green salad	5.00
roquefort, walnut, and beet salad	8.00
greek salad with feta, calamata olives, cucumber, onion, and tomato	9.00
caesar salad second story	8.00
grilled shrimp and smoked bacon caesar salad	12.00

Much of the art work on display is for sale - please inquire -
The "Red Sail" is available in a limited edition print exclusively through
The Second Story or The Roy Bailey Studio

We accept Mastercard and Visa

Split Portions \$2.50

THE SECOND STORY

Pastas, Rice, Etc.

Second story risotto - a light risotto with garlic, lemon, basil, tomato, and forest mushrooms	10.00/18.00
with grilled duck breast	20.00
with shrimp	20.00
pad thai - rice noodles stir-fried with vegetables in a sweet and sour thai basil, coconut, peanut, and ginger sauce	18.00
pad thai imperial - with lobster, littlenecks, shrimp, and chicken	26.00
penne with smoked tomato, lemon, shallots, snow peas, and cream	18.00
with grilled shrimp	21.00
with lobster	26.00
arroz con mariscos ala portuguese - shrimp, scallops, and littlenecks simmered in a tangy tomato, cumin, coriander, and madeira scented broth	21.00

Meats and Poultry

filet mignon with a wild mushroom, shallot, and port sauce with onion creamed potatoes	24.00
grilled lamb noisette with a chianti, rosemary, and balsamic sauce, served with goat cheese lasagna	29.00
grilled pork tenderloin with a merlot, apricot, and onion sauce, with cheddar mashed potatoes	19.00
mixed grill of venison, smoked venison sausage, and duck breast, with a smoked jalapeno and black currant sauce served with a wild rice and barley melange	26.00

Seafood

swordfish roasted with saffron and garlic oil, with a basil, roasted eggplant, and roasted red pepper puree and a risotto cake	26.00
grilled tuna with a sweet and sour asian garlic, lemon, and cilantro vinaigrette, and wasabe mashed potatoes	25.00

today's specials

chef de cuisine/proprietor - David Toole
pastry chef/manager - Barbara Toole