Main Dishes

Herb Grilled Snapper in a “Backyard” Crayfish Boil 22.00
Pan Smoked Bluefish w/ Shelled Lobster, Smooth Eggplant & Parsley Fritters 25.00
Grilled Swordfish Steak w/ Avocado Butter... Tear Drop Tomatoes 21.75
Tonight’s Market Fish Priced Nightly
Tahini Grilled Vegetables w/ Cool Taboulleh & Mint Salad 14.75
Roast BBQ Chicken w/ Honey Roast Onions & Buttermilk Mashed Red Skins 16.50
Charcoal Duck Breast & Roasted Leg w/ Grilled Balsamic Peaches 19.50
Pan Seared Pork Medallions w/ Italian Garden Vegetable Pickles... Corn Polenta 18.00
Fork Tender Braised Lamb Shank w/ a Petite Wild Mushroom Lasagna 19.50
16 oz. Grilled Sirloin Steak Classic Steak Au Poivre 29.50

Sides

Buttermilk Mashed Red Skin Potatoes 4.00
Summer Potato Salad 4.00
Sweet Potato Fries 4.00
Three Onion Potato Pancakes 4.00
Potato Nachos w/ Jalepeno, Jack, Salsa & Sour Cream 5.00
Five Potato Sampler 14.00
Spinach Leaves w/ Garlic & E.V.O.O. 4.00
My Favorite Stir Fry Green Beans 4.00
Deep Fried Smoked Onion Rings 4.00

The dishes on our menu are designed with considerations taken to keep fat and cholesterol levels low. We use little or no dairy products and lean meats whenever possible. Additionally, we will try to satisfy any dietary preferences you may have. Please ask your server for specifics about the ingredients and cooking preparations.

Desserts

Warm Free Form Peach Tart w/ Sweet Cream Ice Cream 7.00
Lime Coconut Cheese Cake w/ Vanilla Poached Tropical Fruits 7.00
Maine Blueberry Upside Down Cake w/ Lemon Cloud Cream 7.00
Thin Plum Filo Crisps w/ Ginger Ice Cream... Plum Syrup 7.00
Lavender Panna Cotta w/ Fresh Strawberries & Sweet Grissini 7.00
Rich Chocolate Raspberry Meringue Torte 8.00
Sonsie’s Award Winning Chocolate Bread Pudding w/ Chocolate Drizzle 7.00
Apricot & White Chocolate Chip Cookies 4.00
Sonsie: (son‘se)
1. relaxed; informal; comfortable.
2. lucky; happy. 3. strong and healthy.
4. sociable; good-natured.
Appetizers

Chilled Grilled Vegetable Gazpacho... Tiny Pickled Shrimp 6.75
Sweet Corn & Tomatillo Soup w/ Lime Creme Fraiche 6.00
House Salad w/ Balsamic Vinaigrette 6.75 w/ Great Hill Bleu Cheese 8.00
Eggless Caesar Salad 7.75
Warm Herb Mozzarella on Sliced Cluster Tomatoes... Coarse Salt & Pepper 9.00
Salmon Carpaccio “Citrus Cured” w/ Sweet Pepper Confetti & Chive Oil 10.00
Chilled Malepeque Oysters w/ Assorted Condiments 2.25 ea.
Flash Fried Calamari Served in Paper... Tarragon Remoulade 8.75
Roasted Mussels w/ Smoke Infusion & Toasted Bread Fingers 10.00
Maine Crab Cakes w/ Summer Potato Salad... Basil Foam 11.00
Greek Salad w/ Herb Feta & Filo Baked Shrimp 12.00
Vietnamese Spring Rolls... Available Vegetable or Pork 8.00
Char Crusted Skirt Steak w/ Adobo Spices & Goat Cheese Tamales 10.00

Pasta

Simple Spaghetti w/ Garlic, Bread Crumbs & Roasted Tomatoes 9.75
Fresh Cavatelli w/ Arrugula Pesto... Cheese Baked Tomatoes 13.50
White Truffle Infused Potato Ravioli w/ Crispy Artichoke 9.50/16.00
Big Rigatoni w/ Vegetable Ratatouille & Basil Chicken 14.75
Angel Hair Pasta w/ Broccoli, Garlic & Manila Clams 15.00
Mee Krob: Thai Crispy Noodles... Spicy, Spicy, Spicy! 16.00

From The Brick Oven

Brick Oven Focaccia w/ Whole Roasted Garlic & Assorted Olives 7.75
Pizza w/ Diced Tomatoes, Mozzarella & Basil 9.00 w/ Soppressata 10.50
Goat Cheese Pizza w/ Roasted Peppers & Calamata Olives 10.50
Pizza w/ Crumbled Sausage, Angry Olives & Ricotta Salata 10.75
White Cheese Pizza w/ Sliced Portobello Mushrooms... Sweet Garlic 10.75
Pizza w/ Chicken, Jack Cheese, Guacamole & Salsa 11.25
Lobster Pizza w/ Sliced Yellow Vine Ripe Tomatoes & Basil Pesto 16.00
Grandma’s Double Crust Spinach Pie 10.00