THE SECOND STORY

Starters

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

Salads

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

Much of the art work on display is for sale - please inquire - The "Red Sails" 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
with grilled duck breast
with shrimp
pad thai - rice noodles stir-fried with vegetables in a sweet and sour thai basil, coconut, peanut, and ginger sauce
pad thai imperial - with lobster, littlenecks, shrimp, and chicken
penne with smoked tomato, lemon, shallots, snow peas, and cream
with grilled shrimp
with lobster
arroz con mariscos ala portuguesse - shrimp, scallops, and littlenecks simmered in a tangy tomato, cumin, coriander, and madeira scented broth

Meats and Poultry
filet mignon with a wild mushroom, shallot, and port sauce with onion creamed potatoes
grilled lamb noisette with a chianti, rosemary, and balsamic sauce, served with goat cheese lasagna
grilled pork tenderloin with a merlot, apricot, and onion sauce, with cheddar mashed potatoes
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

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

today's specials
chef de cuisine/proprietor - David Toole
pastry chef/manager - Barbara Toole