

Tapas

Cold

***Prosciutto Cigars (11)**

Asparagus and orange whipped goat cheese are wrapped in thinly sliced Prosciutto and served on a bed of lemon dressed baby arugula

***Ahi Tuna Tataki (13)**

Sesame seed encrusted tuna over Asian slaw, with wasabi aioli and crispy wonton strips

***Roasted Beet Turron (10)**

Roasted golden beets layered with herbed whipped goat cheese and drizzled with aged balsamic and EVOO, topped with julienned Bartlett pear and candied walnut dust

***Caprese Salad (9)**

Vine ripened tomatoes are shingled with fresh mozzarella and Garnished with shaved red onions, basil, XVOO and aged balsamic

Warm

Four Cheese Fried Raviolis (10)

Four, three cheese raviolis are lightly breaded and fried to golden brown and served with house made ricotta marinara and fresh basil

Country Short Ribs (12)

Slow braised in rich veal stock and served atop Fontina polenta with mushroom demi

Crab and Lobster Ravioli (12)

Jumbo lobster and crab filled raviolis are tossed with a creamy roasted Tomato pan sauce and topped with fresh basil.

***Lamb Lollipop Chops (12)**

Grilled lollipop chops are served over baby greens with toasted Pine nut gremolata and aged balsamic

***Lobster and Shrimp Risotto (13)**

Maine lobster and rock shrimp are tossed with our creamy chive and Parmesan risotto

Steak Bomb Eggrolls (10)

Thinly sliced tenderloin is sautéed with peppers, onions, American cheese and rolled in eggroll wrappers then flash fried to a Golden brown and served with ketchup aioli

Pan Seared Scallops (13)

Pan seared scallops are served on Fontina polenta with jalapeno cream

Salads

***Koon's Caesar Salad (8)**

Tossed with marinated cherry tomatoes, garlic croutons and shaved parmesan cheese

***Baby Spinach and Arugula Salad (9)**

Tossed with Bermuda onions, apple smoked bacon, toasted almonds, smoked gouda croutons and apple cider dressing

***Wedge Salad (7)**

Crispy iceberg lettuce with apple wood smoked bacon, shaved red onions, cherry tomatoes and bleu cheese dressing, topped with a parmesan crisp

***Baked Haddock (21) Or Haddock Osear (24)**

Baked Haddock is topped with butter crumbs.

Haddock Osear is topped with house made crab mix and citrus hollandaise

Both served over Whipped Yukons with grilled asparagus

***Pan Seared Scallops (29)**

Pan seared and served over roasted cauliflower puree, with onion,
apple wood bacon, Dijon and golden raisin chutney

***Pan Roasted Duck Breast (24)**

Pan roasted duck breast is served with crispy skin over Romano and
chive risotto and haricot vert topped with an orange-raspberry coulis

Tenderloin Meatloaf (21)

Beef tenderloin is seasoned and mixed with fresh basil then
slow roasted to juicy perfection. Served with shallot
whipped potatoes, haricot verts and creamy mushroom demi.

***Glazed Mediterranean Salmon (23)**

Pan seared Atlantic salmon is sweet chili glazed and served with
broccolini and lemon-pepper cous cous topped with Tatziki

***Filet Mignon (39)**

Served with whipped Yukon gold potatoes,
grilled asparagus and port wine demi-glace

***Three Brothers (27)**

Medallions of beef tenderloin and chicken breast are served with 3 shrimp,
whipped Yukon gold potatoes, haricots vert and lemon-basil supreme sauce

Veal or Chicken Marsala (23/19)

Tender scaloppini of veal or chicken are pan seared and served over
wild mushroom raviolis with a creamy marsala pan sauce

***Cider Glazed Pork Chop (26)**

Grilled, served with caramelized shallot whipped Yukon potatoes,
maple T.V. carrots and topped with a cider glaze

***These items can be prepared gluten free. Ask your server for details.**