# Starters

## Basil Gorgonzola Bread



French baked baguette, sliced and filled with gorgonzola, cheddar jack, parmesan, roasted garlic, fresh basil and olive oil. Plated in a pool of pesto, garnished with a fire roasted red pepper salad and finished with a golden balsamic glaze.

Shrimp Cocktail

2/*ea* 

Large gulf shrimp lightly poached with aromatics served chilled with seasoned field greens, lemon and house cocktail sauce.

French Brie

French Brie wrapped in puff pastry with apricot preserves baked until golden brown and served with fresh berries, toasted almonds, accompanied by onion relish and English crackers.

Filled Mushroom Caps

Stuffed with spicy sausage, baby spinach, sundried tomatoes topped with cheddar cheese, then baked and plated with red pepper coulisse.

Oysters Rockafella

Fresh shucked oysters filled with wilted spinach, parmesan cheese, pernod and whole cream. Baked with a light crumb topping and served with tender greens.

Blackened Sea Scallops

Pan blackened sea scallops served with a sweet red pepper coulisse, brushetta style tomato and fresh field greens.

Nora's Own Perogies



Cheese and potato filled perogies sautéed with caramelized onions, bacon, brown sugar and served with sour cream.

## Salads

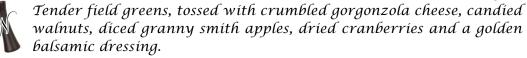
Caesar Salad

4 / 7

Romaine hearts, tossed with garlic croutons, and a traditional Caesar dressing, plated with shaved Parmesan and a lemon wedge.

Harvest Salad

5 / 9



Spinach Salad

Baby Spinach mixed with bacon, red onion, sliced mushroom, and goat cheese, tossed with a warm Italian dressing.

Nora's House Salad

5 / 9

Field greens, topped with diced tomatoes, cucumbers, red onion and gorgonzola cheese served with our house dressing.

#### Roasted Beet and Leek Salad

5 / 9

Tender field greens tossed with fresh roasted beets, leeks, goat cheese and diced tomato served with a lemon balsamic dressing.



🕻 = Denotes House Favorítes.



### Maple Glazed Salmon

22

Fresh farm raised Salmon pan roasted and finished with a maple whole grain mustard glaze. Served with a Basmati rice and fresh vegetables.

#### Blackened N.Y. Sirloin

27



Choice cut of 12 oz. sírloin generously seasoned with house spices and pan blackened. Served with cheddar whipped potatoes, fresh vegetables and finished with a cool cucumber tzatziki sauce.

Lobster Ravioli

22

Fresh pasta filled with Maine lobster, mascarpone cheese, roasted leeks, Parmesan and Romano cheeses. Tossed with fire roasted peppers, green peas, finished with cream and a touch of sherry.

Filet Mignon

28

Center cut 8 oz. filet, grilled to your specifications, plated with whipped potatoes, fresh vegetables and finished with a truffle parmesan butter, topped with crispy onions frites.

Jay's Chicken

21

Marinated airline breast of chicken, pan roasted served with whipped potato, braised spinach and finished with cipollini au jus.

## Stuffed Pork Tenderloin

21

Wrapped with applewood smoked bacon, filled with boursin cheese and pan roasted. Served with whipped potatoes, fresh vegetables and a warm savory apple habanera chutney.

Fresh Fettuccini

20

Fresh fettuccini tossed with baby spinach, sun dried tomatoes, green onions, mushrooms and fresh basil. Tossed with cream, Parmesan and Gorgonzola cheeses.

### New Zealand Rack of Lamb

2



Pan roasted lamb rack, served with braised spinach, a horseradish mashed potato and finished with a roasted cipollini onion au jus.

#### Shrimp and Scallop Scampi

2



Large gulf shrimp and sea scallops sautéed with artichoke hearts, sundried tomatoes and capers. Tossed in a garlic, white wine, lemon and fresh basil sauce served over fresh fettucini.

## Wild Mushroom Rissotto

**18** 

A medley of wild mushrooms, green peas, caramelized cipollini onions, tossed with creamy Italian risotto.

#### Veal Osso Bucco

26

A classic preparation of braised veal shank with root vegetables, red wine demi and served with a parmesan green pea risotto.

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

To ensure the freshest ingredients menu items are subject to change with the seasons.

