

# Starters

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**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.*

7
- Shrimp Cocktail**

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

2/ea
- 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.*

12
- Filled Mushroom Caps**

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

9
- 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.*

14
- Blackened Sea Scallops**

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

12
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**Nora's Own Perogies**

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

9

# Salads

- Caesar Salad**

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

4 / 7
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**Harvest Salad**

*Tender field greens, tossed with crumbled gorgonzola cheese, candied walnuts, diced granny smith apples, dried cranberries and a golden balsamic dressing.*

5 / 9
- Spinach Salad**

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


5 / 9
- Nora's House Salad**

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




5 / 9
- Roasted Beet and Leek Salad**

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

5 / 9

 = Denotes House Favorites.

# Entrees

<b>Maple Glazed Salmon</b>	<b>22</b>
<i>Fresh farm raised Salmon pan roasted and finished with a maple whole grain mustard glaze. Served with a Basmati rice and fresh vegetables.</i>	
 <b>Blackened N.Y. Sirloin</b>	<b>27</b>
<i>Choice cut of 12 oz. sirloin generously seasoned with house spices and pan blackened. Served with cheddar whipped potatoes, fresh vegetables and finished with a cool cucumber tzatziki sauce.</i>	
<b>Lobster Ravioli</b>	<b>22</b>
<i>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.</i>	
<b>Filet Mignon</b>	<b>28</b>
<i>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.</i>	
<b>Jay's Chicken</b>	<b>21</b>
<i>Marinated airline breast of chicken, pan roasted served with whipped potato, braised spinach and finished with cipollini au jus.</i>	
<b>Stuffed Pork Tenderloin</b>	<b>21</b>
<i>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.</i>	
<b>Fresh Fettuccini</b>	<b>20</b>
<i>Fresh fettuccini tossed with baby spinach, sun dried tomatoes, green onions, mushrooms and fresh basil. Tossed with cream, Parmesan and Gorgonzola cheeses.</i>	
 <b>New Zealand Rack of Lamb</b>	<b>29</b>
<i>Pan roasted lamb rack, served with braised spinach, a horseradish mashed potato and finished with a roasted cipollini onion au jus.</i>	
 <b>Shrimp and Scallop Scampi</b>	<b>22</b>
<i>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.</i>	
<b>Wild Mushroom Rissotto</b>	<b>18</b>
<i>A medley of wild mushrooms, green peas, caramelized cipollini onions, tossed with creamy Italian risotto.</i>	
<b>Veal Osso Bucco</b>	<b>26</b>
<i>A classic preparation of braised veal shank with root vegetables, red wine demi and served with a parmesan green pea risotto.</i>	

*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.*



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