



APPETIZERS

CRISPY BRUSSEL SPROUTS 10

Crispy Prosciutto, Shaved Parmesan Cheese, Chile-Lime Vinaigrette

CRAB CAKES 13

Grilled Pineapple, Candied Jalapeno, Onion & Bacon Jam

CHARCUTERIE BOARD 18

Capicola, Prosciutto, Salami, variety of international and seasonal cheeses, grilled breads, Tomato Jam, Ale Mustard

AHI TUNA 15

Seared Tuna, Pickled Ginger Aioli, Jicama-Cilantro Slaw, Crispy Wontons, Wasabi Cream

LOBSTER AND CHARD RISOTTO 12

Maine Lobster Meat, Rainbow Chard, Shaved Parmesan, Pea Shoots

SOUPS

SOUP DU JOUR 6

FRENCH ONION 8

Served with A Crusty Bread Floater And Gruyere Cheese

SUMMER VEGETABLE MINISTRONE 6

Seasonal Mix of Pea, Zucchini, Celery, Asparagus, & White Beans

SALADS

PANZANELLA SALAD 10

Grape Tomato, Cucumber, Pickled Red Onion, Fresh Basil, Crunchy Bread, Red Wine Vinaigrette

ASPARAGUS SALAD 10

Grilled & Chilled Asparagus, Crispy Prosciutto, Arugula, Saffron Aioli, Roasted Tomato, Shredded Cheddar

ENTREES

Served with Fresh Baked Bread and House Garden Salad

PENNE A LA VODKA 28

Sweet Italian Sausage, Fresh Spinach, Spicy Homemade Vodka Sauce, Grilled Bread

CAJUN PINEAPPLE PORK CHOP 28

Bone In Grilled Chop, Sweet Pepper Polenta Cake, Charred Asparagus, Pineapple Tomato Salad

CHICKEN PICATTA 19

Pan Roasted Chicken, Garlic Mashed Potatoes, Sautéed Spinach, Lemon Caper Veloute

BBQ BASTED SALMON 28

Citrus Risotto, Bacon Laced Chard

BUTTERNUT SQUASH RAVIOLI 28

Maine Lobster, Peas, Mushrooms, Basil-Butter Broth

88 RIDGE FILET 38

Garlic Mashed Potato, Mixed Vegetable Medley, Onion Bacon Compote, Red Wine Reduction

CRAB STUFFED HADDOCK 28

Roasted Red Potato, Grilled Asparagus, Roasted Red Pepper Pesto Cream

NEW YORK STRIP 29

Garlic Mashed Potato, Roasted Brussel Sprout & Butternut Squash Sauté

GARDEN RISOTTO 15

Butternut Squash, Peas, Mixed Mushroom, Roasted Tomato, Pea Shoot & Bean Sprout Salad, Goat Cheese