

MEZZO

APPETIZERS

CRAB CAKES 15

Fresh lump crab, red onion, diced bell pepper, chipotle aioli, and lemon beurre blanc.

CRISPY WINGS 10

Seasoned dry rub, deep fried.
Choice of sauce: BBQ | Sweet Chili | Buffalo | Teriyaki.

GOLIATH SHRIMP COCKTAIL 5/each

Perfectly poached shrimps, cocktail sauce, and lemon wedge.

MEATBALL SLIDERS 13

Hand-rolled meatballs, blended spices, fresh basil, topped with mozzarella and marinara sauce on brioche slider bun.

POINT JUDITH CALAMARI 12

Local squid with tentacles, pepperoncini peppers, tomatoes, and olives served with marinara sauce.

SPINACH ARTICHOKE DIP 10

A creamy three cheese blend of parmesan, mozzarella and asiago cheeses, fresh spinach, and roasted artichoke hearts served with pita chips.

SWEET POTATO FRIES 8

Sweet potato fries tossed with sea salt, served with a sour cream and marshmallow sauce.

TRUFFLE FRIES 8

Crispy french fries, fresh rosemary and thyme, black truffle salt, parmesan cheese, and balsamic glaze.

SOUPS

SOUP DU JOUR

New England Clam Chowder
Bowl 5 | Cup 7

SALADS

BIG GREEN 9

Spinach, arugula, radish, chickpeas, goat cheese with a lemon vinaigrette.

CLASSIC CAESAR 9

Chopped romaine, house-made caesar dressing, fresh croutons. Topped with grated parmesan, and served with lemon wedge.

WEDGE SALAD 9

Iceberg, tomato, red onion, bacon, and blue cheese dressing.

ADDITIONS

Shrimp 5 | Chicken 6 | Steak 7

SANDWICHES & BURGERS

Choice of Brioche Bun or Pretzel Bun

BACON BOURBON BURGER 12

8oz. beef patty, applewood bacon, bourbon barbecue sauce, and smoked cheddar.

BUFFALO CHICKEN 12

Grilled chicken, celery, red onion, chunks of blue cheese, buffalo sauce, and lettuce.

PLAIN JANE 11

Grilled chicken, lettuce, tomato, bacon and mayonnaise.

SALMON BURGER 13

Wild caught salmon, arugula, tomato, chipotle aioli, and fried caper berry.

ENTREES

BOLOGNESE 18

Traditional meat sauce, Italian plum tomatoes, fresh parsley, pappardelle pasta, and topped with freshly grated parmesan cheese.

FILET OF SIRLOIN 37

10oz. filet of sirloin grilled to your preferred temperature, garlic whipped potatoes, asparagus, and beef au jus.

FLAT IRON STEAK (OYSTER CUT) 28

6oz. premium beef, plantains, spicy beans, chimichurri, crema, and lime wedge.

OVEN-ROASTED BUTTERNUT SQUASH 22

Butternut squash roasted with cinnamon & brown sugar, curried chickpeas, radish, cilantro, topped with creamy avocado sauce.

SALMON PICCATA 27

Wild salmon, sautéed kale, caper-berry, smoked cherry tomatoes, lemon, white wine and fresh parsley.

STATLER CHICKEN 25

Oven roasted, 8oz. bone-in chicken breast, fresh vegetable and potato hash, and fine herb au jus.

SURF & TURF 47

Filet of sirloin steak, jumbo shrimp, scampi style, garlic mashed potatoes, and béarnaise sauce.

DESSERT

BAILEY'S IRISH CREAM CHEESECAKE 12

Rich and creamy cheese cake, Bailey's chocolate crust, topped with chocolate mousse, infused with Bailey's Irish Cream.

LIMONCELLO & MASCARPONE CAKE 9

Rich combination of Sicilian lemon infused sponge cake whipped mascarpone frosting topped with shaved white chocolate.

TUXEDO TRUFFLE MOUSSE CAKE 11

Decadent chocolate and white chocolate mousse layered with white and dark chocolate marble cake.