



Small

Morel and Wild Mushroom Puff Pastry

Sautéed morel and wild mushrooms in a white wine cream sauce served over a puff pastry 8

Grilled Beef Tenderloin

Served on sautéed onions and topped with melted gorgonzola 10

Lobster Mac and Cheese

Lobster tail meat, pasta shells baked with a creamy blend of gruyere, white cheddar, smoked gouda, parmigiano reggiano and topped with panko bread crumbs 13
Without lobster 7

Apple Cider Braised Crispy Pork Belly

Served over pickled parsnips 8

Crab Cake Towers

Jumbo lump crab cakes with a serrano pepper aioli 11

Calamari

Served with a serrano pepper aioli 7

Gnocchi

Tossed with fresh basil, goat cheese and marinara 8

Bell's Amber Ale Battered Cod

Fresh cod served extra crisp 8

Perch

Lightly dusted in seasoned flour and pan fried 7

White Anchovies with Kalamata Olives

Anchovies marinated in sunflower oil, champagne vinegar and salt served with a side of herbed kalamata olives 6

Scallops

Pan seared with a chiffonade of serrano ham 10

Deconstructed Salmon Pot Pie

Pastry sheets served with salmon, peas and carrots in a rich cream sauce 9

Bone in Pork Chop

6oz chop topped with an apple cinnamon compote 9

6oz Filet Mignon

Grilled and finished with a garlic and sage emulsion 15

Bruschetta

Topped with roma tomatoes, basil, garlic, parmigiano reggiano, served over toasted baguette slices 6

Vegetable Terrine

Portabella cap, zucchini, yellow squash, and vine ripened tomato sliced, grilled and baked with marscapone cheese 9

Dragon Wings

These are HOT!! Crispy chicken wings tossed in a spicy ginger garlic sauce and served with a blue cheese yogurt 8

Hog Wings

Pan seared and served with an asian bbq sauce 9

Root Beer Marinated Chicken

Grilled, boneless, skinless thigh served over caramelized balsamic red onions 7

Risotto of the Moment

Slow roasted aged Arborio rice sautéed with the chef's featured ingredients of the day MP

Truffle Fries

Topped with parmigiano reggiano and served with a wild mushroom béchamel 6

Veal

Slices of tender veal rolled with spinach, prosciutto and feta cheese 7

Fire Shrimp

Crispy rock shrimp tossed in a spicy and sweet Thai sauce 7

Phyllo Pizza

Topped with goat cheese, tomatoes, red onion and basil 7

Goat Cheese Fritter and Baked Brie

Goat cheese rolled in panko breadcrumbs and brie baked with a cherry compote. Served with toasted baguette slices 9

Frog Legs

Pan fried and served with a garlic butter 8

Duck

Marinated 5 spice duck breast pan seared and topped with a hoisin reduction 12

Smaller

Lemon scented wild mushroom jasmine rice	4
Potato Latkes with a dill infused sour cream	4
Sweet potato bacon hash	4

Grand Marnier and brown sugar sautéed carrots	3
Zucchini cakes with a chipotle aioli	3
Sautéed garlic broccoli rabe	3

Salad

H2O

Romaine with Jumbo lump crab meat, cucumbers, red onions, and tomatoes tossed with an Asian vinaigrette 9

3 Decks

Iceberg wedges topped with crumbled applewood smoked bacon, tomatoes, balsamic marinated red onion and our housemade blue cheese 6

Sunrise

Romaine with gorgonzola and pears tossed in a sherry vinaigrette 7

37 Windows

Romaine, garlic croutons, parmigiano reggiano tossed with our house made Caesar dressing 6

*Add white anchovies marinated in sunflower oil, champagne vinegar and salt 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A suggested 18% gratuity will be added to groups of 6 or more.