

Dinner Menu

Soups

1. Lobster Bisque,
2. Sherried mushroom bisque,
3. New England Clam Chowder,
4. Potato Leek \$6 a Bowl Blue Bowl

Appetizers

1. Roman Fried Artichokes with Lemon Aioli 14\$ White Rectangular
2. Broiled green lip mussels with king crab gratin and hollandaise sauce 14\$ Black sushi plate
3. Sauteed Clams With SunDried Tomato, crispy bacon, Roasted Garlic, Preserved Lemon, White wine Butter Sauce and Tuscan Grilled Bread with saffron aioli \$14 black Bowl
4. Spicy ahi tuna over crispy rice cake with avocado, roasted shishito chilies and sriracha mayo \$14 black sushi plate
5. Open faced cucumber and shrimp with avocado, English cucumber, crispy rice cake roasted shishito chilies, spicy shrimp and saffron aioli \$14 black sushi plate
6. Fried shrimp and calamari, Thai chili ginger sauce and marinara sauce \$14 white rectangular plate
7. Chesapeake bay crab cakes, key west mustard sauce and lemon lime tartar sauce \$14 black rectangular plate
8. Flame grilled or crispy fried chicken wings mild or hot, spicy thai , lemon and herb or peri peri \$14 large white square
9. Roasted cauliflower and brussel sprouts olive oil, cracked black pepper, garlic, rosemary, sea salt, and caramelized walnuts \$14 white rectangular
10. Malibu Shrimp, coconut fried with rum roasted mango sauce 14\$ white rectangular

Salads:

1. Shaved Brussel Sprout Caesar Salad, Herbed Brioche Croutons, Shaved parmigiano cheese creamy caesar dressing with fried onions 14\$ small oval
2. Capriccio, Tender Egg Battered Eggplant Wrapped Around Burrata Mozzarella Served with a creamy pesto, Roasted Peppers , Toasted Pine Nuts And Pickled Red Onions 14\$ black rectangular
3. Heirloom Roasted Beet Carpaccio, crumbled goat Cheese, Caramelized Pecans, Roasted Shallots, Mache greens, honey, extra virgin olive oil, microgreens and, Balsamic Fig Caramel 14\$ blue glass salad plate
4. Maine lobster salad 1/2 sweet water lobster, quinoa, diced, tomato, avocado, mango, mandarin oranges, with a orange vinaigrette and grilled scallions \$26
5. Sushi grade ahi tuna, sesame seared ahi tuna, new potato, haricot vert string beans, niçoise olive, tomato wedge, hard boiled eggs, Mediterranean caper berries, baby gem and radicchio lettuces , red wine vinaigrette \$26

6. Auroras chopped salad in a four cheese bowl, applewood smoked bacon, roasted peppers, cucumber, gorgonzola cheese, mandarin oranges, diced tomato, praline pecans, with a creamy walnut dressing and a balsamic glaze \$16

ENTRÉE: Pastas

1. Penne With Fresh Lobster, Avocado, Cherry tomato, Bacon, Fresh tarragon And A light Lemon Cream Sauce \$26 black bowl
2. Farfalle with Grilled chicken and Sundried Tomato Pesto With Fresh Basil, shaved parmesan and a touch of cream \$21 black bowl
3. Handmade Spinach And Goat Cheese Ravioli With Toasted Pine Nut, Grilled Scallions in a Light chive butter Cream \$21black bowl
4. Linguini With Clams, Cherry Tomato, bacon, garlic ,Fresh Parsley, cream and a White Wine Butter Sauce With Parmesan Cheese \$24 large black bowl
5. Wild Mushroom Risotto with Portobello, Shiitake, Oyster Mushrooms With Truffled Brie Cheese, Parmesan cheese, white Truffle Oil and Shaved Summer truffles \$26 large white plate
6. Vegetable Paella, Artichokes, Mushrooms, Asparagus, Tomato, red and yellow bell peppers, Saffron, bomba Rice touch of tomato sauce and Mahon Cheese \$21 large white bowl
7. Mixed Paella, Clams, Shrimp, Mussels, Calamari, Chicken, Chorizo, garlic, onions, bell peppers, tomato filet, Saffron and Bomba rice with sofrito and a touch of tomato sauce \$29 large black bowl
8. Saffron Risotto With Pan Seared Diver Scallops, Jumbo lump Crab Gratin With A Dijon Hollandaise and Frizzled Leeks 26\$ large black square

ENTRÉE: Decadence

1. Herb Crusted Colorado Lamb Chops , Rosemary and thyme roasted fingerling potato, Grilled Vegetables, apple mint chutney and lamb demi glace \$32 large white square
2. Chimichurri Angus Skirt Steak, Black angus Skirt Steak With Chimichurri Sauce, House Special mashed Potato and grilled vegetable \$29 large white oval
3. Honey And Ginger Glazed Norwegian Salmon, Spanish Rice And Grilled Vegetables \$24large white pate
4. Cracklin Pork Shank, Firecracker Apple Sauce and lemon poppy sauerkraut 21\$ large square plate
5. Barbecue Lamb Shank, Sweet corn Pudding and sauteed spinach 21\$large square plate
6. Pan Roasted Chicken On The Bone ala Scarpioella, sweet italian sausage, fresno chili pepper, Roasted Garlic, Roasted Pepper, Caramelized Onions, Preserved lemon, Fried basil In a White Wine Butter sauce 18\$large black square plate
7. Pinot Grigio Braised Osso Bucco With Cherry Tomato, Oyster Mushroom, Rosemary, Thyme and Gremolata Served With Creamy Polenta , Fresh Basil and Parmesan Cheese 26\$large white square plate

8. Filet Mignon Oscar, Fire Roasted Asparagus, Fresh King Crab, chorizo mashed potato and Bearnaise sauce 36\$large white square
9. Potato Crusted Red Snapper, with a Gruyere Potato Gratin Sour Cream And Chive Hollandaise, sugar snap peas and grilled scallions. \$26 large white square
10. Duck Two Ways, Pan seared Breast, Leg and Thigh Confit with Roasted cauliflower, Sweet pea puree , Sweet pea Shoots and Duck Demi glace \$24 large white square plate
11. New York Strip Steak, peppercorn crusted, House special Mashed Potato and grilled Vegetables with Auroras homemade steak sauce \$32 large white oval
12. Espresso glazed Long Bone Short Rib, Roasted garlic mashed potato, sauteed spinach with A Rosemary And Thyme Demi glace. 29\$ large white oval
13. Grilled Whole Branzino With Lemon, Rosemary And Extra Virgin Olive Oil,Served With Grilled Potato and Vegetables \$29 large white oval