



Dinner

Soup & Salad

CYC NEW ENGLAND OR BOSTON STYLE CLAM CHOWDER	7.
SOUP DU JOUR	6.
BLACK TUSCAN KALE SALAD <i>Savion Vouvray</i> <i>Heirloom Beets, Roasted Hazelnuts, Cherry Tomatoes, Goat Cheese & Aged Sherry Vinaigrette.</i> <i>Add Chicken 14. Salmon 16. Filet of Beef 19. Shrimp 19.</i>	11.
CAESAR SALAD <i>Santa Marina Prosecco</i> <i>Choice of Chicken, Salmon or Shrimp</i>	11. 17.
SCARBOROUGH FARM MIXED GREENS <i>Santa Marina Prosecco</i> <i>Heirloom Cherry, Tomatoes, Cucumber, Rainbow Carrot & Lemon Vinaigrette</i>	12.

Starters

MUSSELS FRITES <i>St Supéry Sauvignon Blanc</i> <i>Mussels Marinere Sauce with Shallots, Garlic, Thyme & White Wine with French Fries</i>	15.
*AHI TUNA SASHIMI <i>Brander Sauvignon Blanc</i> <i>Thinly Sliced Ahi Tuna Served on a Bed of Wakame with a Ginger Soy Drizzle</i>	12.
GINGER-LIME MARINATED CHICKEN SKEWERS <i>Dopff & Irion Brut Rose</i> <i>Coconut-Lime Curry, Asian Coleslaw, Shitake Mushrooms</i>	11.
THAI COCONUT SHRIMP <i>Savion Vouvray</i> <i>Sweet Lime Chili Sauce</i>	12.



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Entrées

ITALIAN SAUSAGE CAVATAPPI PASTA	25.
<i>In a Rosemary Sun Dried Tomato Cream Sauce Volpaia Chianti Classico (bottle only)</i>	
TAGLIATELLE ALLA BOLOGNESE <i>Lincourt Pinot Noir</i>	25.
<i>House Made Bolognese Sauce with Ground Certified Angus Beef</i>	
SAUTÉED CHICKEN BREAST WITH ANGEL HAIR	23.
<i>Served on a Bed of Beurre Blanc Angel Hair Pasta & a Mushroom Basil Marinara Gainey Chardonnay or Ponzi Pinot Noir (bottle only)</i>	
SHRIMP & GRITS <i>Willakenzie Pinot Gris (bottle only)</i>	28.
<i>Cheese Grits with Jalapeno Peppers & Bacon</i>	
CYC SAND DABS FILET <i>Mt Beautiful Pinot Gris (bottle only)</i>	28.
<i>Mushrooms, Capers, Lemon Butter Sauce, Rustic Red Mashed Potatoes & Seasonal Vegetables</i>	
BAKED DIJON HERBED SALMON FILET	29.
<i>Potato Purée, Haricots Vert & a Duo of Coulis Fess Parker Pinot Noir (bottle only)</i>	
PAN SEARED BRANZINO	32.
<i>Sautéed Warm Potato Salad of Haricots Vert, Black Olives & Tomato Topped with Citrus & Mint St Supéry Sauvignon Blanc</i>	
GRILLED BONE IN VEAL CHOP	39.
<i>Sautéed Leeks, Broccolini & Fingerling Potatoes Topped with a Herbed Morel Cream Sauce Gran Moraine Chardonnay or Willakenzie Pinot Noir (bottle only)</i>	
C.A.B GRILLED FILET MIGNON OF BEEF (7oz) 36. OR NEW YORK (12oz)	38.
<i>Seasonal Mushrooms, Creamy Potato Purée, Asparagus, Oven Cured Tomato & Red Wine Reduction Brady Petit Sirah or Ch Larose-Trintaudon (bottle only)</i>	
GRILLED BONE IN PORK CHOP	28.
<i>Sautéed Pea Tendrils, Shaved Asparagus, Fava Beans, Mushrooms & Mustard Pan Gravy, Garnished with Grilled Honey Crisp Apples Schlumberger Riesling or Volpaia Chianti Classico (bottle only)</i>	
ROASTED NEW ZEALAND RACK OF LAMB	39.
<i>Rainbow Baby Potatoes, Patty Pan Squash & a Lamb Reduction Tablas Creek Rhone Blend or Argiano Brunello di Montalcino (bottle only)</i>	