

LUNCH

STARTERS

Cala's Fried Calamari tossed with sweet soy and Thai chili sauce and served with seaweed salad and toasted sesame seeds **\$11**

Grilled Jumbo Shrimp and Coconut Jasmine Rice Cake with ginger fruit salsa, chopped peanuts, toasted coconut and sweet chili beurre blanc **\$10**

Peppered Venison Carpaccio served with a cold bok choy salad and carrot chipotle syrup **\$12**

Spicy Ahi Tuna Tartare stacked with avocado and mango, served with wasabi fused caviar and ginger slurry **\$15**

Loaded Nachos with a blend of cheeses, pinto beans, salsa fresco, guacamole and sour cream **\$8** Add chicken **\$4**

House Smoked Chicken Quesadilla with a blend of cheeses, cilantro and pepper jam with mango jicama salsa and sour cream **\$11**

P.E.I. Mussels in a sake, preserved lemon, garlic and thyme broth **\$10**

Pan Seared Jumbo Lump Crab Cakes with watercress asparagus vinaigrette and mango salsa **\$11**

Smoked Salmon with Potato and Root Vegetable Latke served with golden caviar, capers, Maui onions, rainbow micro greens and tzatziki sauce **\$11**

Pan Seared Diver Scallops served with organic fruit relish, micro greens and avocado topped with lemon ginger vinaigrette **\$13**

Wood Roasted Organic Beets and DiParma Prosciutto with walnuts, Great Hill bleu cheese and flatbread **\$10**

Artesian Winter Melon Carpaccio with DiParma prosciutto, micro arugula and balsamic reduction **\$8**

Crispy Fried Oysters with orange horseradish mustard aioli **\$12**

Littleneck Clams with Andouille Sausage in a sweet potato and winter squash brodo with wasabi oil **\$10**

Korean Beef and Bibb Lettuce Wraps with sriracha, a jicama, mango and radish slaw with Thai basil and cilantro **\$14**

Pomegranate and Molasses Glazed Duck Breast served with a pumpkin Johnny cake and fruit salsa **\$14**

SALADS

Add Chicken \$4, Beef \$5 or Shrimp \$6 On Any Salad

Traditional Caesar Salad with garlicky croutons, anchovies and shaved grana cheese **\$7/\$12**

Crispy Calamari Salad tossed with organic greens, scallions, carrots, radish sprouts, wasabi leaves, chilies and sesame citrus vinaigrette **\$10/\$16**

Mandarin Chicken Salad tossed with organic greens, crispy wontons, mandarin oranges, scallions, peanuts, cilantro, wasabi leaves, zucchini, carrots and sesame ginger vinaigrette **\$10/\$16**

Baby Spinach and Arugula Salad with pistachio crusted fried goat cheese, caramelized Fuji apples, chopped tomatoes, wild mushrooms, toasted pine nuts, roasted sweet potatoes and cider vinaigrette **\$10/\$16**

The Cala's Salad with organic greens, candied walnuts, wild mushrooms, Great Hill bleu cheese, sundried tomatoes, golden raisins, caramelized Fuji apples and basil balsamic vinaigrette **\$9/\$15**

Cobb Salad with grilled chicken, Boston bibb, smoked bacon, sundried tomatoes, Maytag bleu cheese and caramelized apples tossed with an avocado peppered ranch dressing **\$10/\$16**

Winter Tomato, Mozzarella and Roasted Eggplant Stack with basil corn relish and basil oil **\$11**

Warm Apple and Crispy Tasso Ham Salad with lychee nuts, shaved fennel, jicama, peanuts, lime juice and Calvados **\$10**

Crab Timbale with verjus scented greens, daikon sprouts, poblanos, carrots and diced avocado **\$15**

LUNCH

SANDWICHES

Choice of Chips, Slaw, French Fries or Small Organic Greens

Pan Seared Crab Burger with lettuce, tomato, onion, Creole aioli, and guacamole on a toasted seeded bun **\$11**

BBQ'd Chicken Sandwich with avocado, caramelized onions, applewood smoked bacon and cheddar cheese **\$9**

Wood Grilled Half Pound Black Angus Burger served with French fries and topped with your choice of...

- Portobello mushrooms and Great Hill bleu cheese **\$12**
- Applewood smoked bacon and Vermont cheddar **\$12**

Chicken Caesar Wrap with hearts of romaine and grana cheese **\$8**

Lobster Sandwich on toasted ciabatta bread with lemon garlic aioli, mesclun greens, avocado, tomato and onion **\$16**

Tater's Reuben with house cooked corned beef, sauerkraut, Thousand Island dressing and gruyere cheese on rye bread **\$10**

Grilled Red Snapper Sandwich with salsa fresco, cilantro, Creole aioli, crisp romaine and sliced tomato on toasted ciabatta **\$13**

Wood Grilled Steak Sandwich with caramelized onions, roasted red peppers, smoked cheddar on toasted ciabatta **\$13**

Crispy Fried OR Baked Haddock Burrito with Creole tartar, guacamole, salsa fresco, sweet and sour cabbage and organic greens **\$10**

Wood Roasted Organic Vegetable Panini with goat cheese, eggplant, roasted red peppers, Portobellos, arugula and basil oil **\$10**

BBQ Pot Roast Sandwich with caramelized onions, smoked cheddar and arugula **\$10**

OTHER GOODIES

House Made Spaghettini with wood roasted eggplant, Portobellos, fresh mozzarella, arugula, garlic, roasted tomato sauce and shaved grana **\$12**

Country Style Chicken Pot Pie with organic chicken, winter squash, corn, peas, chicken gravy and crispy pastry topping, served with a side of mesclun greens **\$11**

Smoked Salmon Frittata with caramelized onions, goat cheese, oven dried tomatoes and served with mixed greens **\$12**

Singing Beach Fish Stew in a roasted tomato garlic broth with calamari, littleneck clams, mussels, fish and scallops with grilled focaccia **\$13**

Fish and Chips served with coleslaw and tartar sauce **\$11**

Peppered Seared Tuna Steak with roasted organic beet and micro green salad with lemon ginger water **\$15**

House Made Veal and Porcini Mushroom Ravioli with sundried tomatoes, sugar snap peas, wild mushrooms, pan gravy and grana curls **\$16**

Saucy BBQ'd Steak Tips with French fries and slaw **\$12**

PIZZA

BBQ'd Organic Chicken with caramelized Maui onions, cilantro, gouda, and buffalo mozzarella cheese **\$11**

Wild Mushroom with baby spinach, truffle cheese and roasted tomato sauce **\$11**

N.Y. Style with pepperoni, DiParma prosciutto, sweet Italian sausage, wild mushrooms, roasted red peppers and buffalo mozzarella **\$12**

Thai Chicken with seasonal vegetable strings, Thai peanut sauce, cilantro, scallions and radish sprouts **\$12**

Artichoke and Four Cheese with mint watercress pesto **\$11**

Spicy Shrimp with sundried tomatoes and baby arugula **\$12**

Roasted Chicken and Maple Bacon with butternut squash, caramelized onions and cheesy cream sauce **\$12**

Crazy Veggie with goat cheese, julienne carrots, zucchini strings, diced tomatoes, red onion and radish sprouts **\$11**

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ENTREES

Fire Roasted Salmon served with a root vegetable and potato latke, braised baby spinach and finished with tzatziki and fried leeks **\$21**

Fire Roasted Big Eye Tuna with littleneck clams, porcini mushrooms, oven-dried tomatoes, buckshot pasta and lobster butter sauce **\$25**

Wood Grilled Diver Scallops with lobster meat, wok flashed spaghetti squash, pumpkin seeds and red curry broth **\$26**

Applewood Fired Chilean Sea Bass with sweet and sour winter squash, toasted couscous and Thai basil fused Greek yogurt **\$26**

Lobster and Corn Risotto tossed with fresh asparagus, shaved grana cheese and drizzled with lemon vinaigrette **\$18/\$26**

Lemon and Butter Crumb Haddock with buttery whipped potatoes and seasonal vegetable strings **\$18**

Griddled Ostrich Tenderloin with celery root and apple puree, braised spinach, mashed sweet potatoes, cipollini onions and fig filled frico cup **\$26**

Fire Roasted Venison Chop with mashed sweet potatoes, Fuji apples, vegetable strings, pomegranate chipotle jelly and fried sage **\$32**

House Made Rigatoni Bolognese with kobe beef, organic vegetables, sweet cream, basil and topped with a dollop of peppered ricotta cheese **\$17/\$26**

Thai Style Organic Chicken lacquered with sweet orange chili sauce and served with sugar snap peas, couscous, crushed peanuts and a cucumber Thai basil riata **\$19**

Roasted Rack of Lamb with wild mushroom risotto, vegetable strings and a sweet mustard and thyme reduction **\$26**

Bacon Wrapped Duck Breast stuffed with Fuji apples and chestnuts, Swiss chard, celery root puree and Calvados sauce **\$24**

House Made Veal and Porcini Mushroom Ravioli with sundried tomatoes, sugar snap peas, wild mushrooms, pan gravy and grana curls **\$16/\$28**

Wood Grilled Veal Porterhouse with lobster meat, DiParma prosciutto, artichokes, grana cheese risotto and Madeira butter **\$28**

House Cut Boneless Short Rib with gorgonzola mashed potatoes, garlicky buttered brussel sprouts and cranberry peppercorn jus **\$24**

ENTREES (continued)

Peppercorn Seared Filet of Beef with buttery whipped potatoes, grilled asparagus and Great Hill blue cheese fondue **\$28**

Cala's Slow Roasted Pot Roast with garlicky whipped potatoes, roasted winter squash and pumpkin with red wine pan gravy **\$20**

House Made Spaghettini with wood roasted eggplant, Portobellos, fresh mozzarella, arugula, garlic, roasted tomato sauce and shaved grana **\$14/\$24**

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