



SOUP

Onion Soup \$10
garlic crostini | swiss cheese

Chili \$11
cheddar | tortilla chip

Lobster Bisque \$14
lobster | cream | garlic toast

SMALL PLATES

Tuna Tartare* \$17
avocado | soy | jalapeño crema

Thai Meatballs \$14
garlic | chili pepper

Spanish Octopus \$18
chorizo sofrito | fingerling

PEI Mussels \$17
curry crema | fava beans | cilantro

Baked Clams \$18
bread crumb

Grilled Shrimp \$18
lemon | pepper | white wine

Crispy Cauliflower \$16
peppadew aioli | parsley lemon juice | parmesan

Avocado Fries \$15
chipotle sauce

Baked Rice Croquette \$15
prosciutto | peas | caper aioli

Jumbo Wings \$17
hot | mild | bbq

Eggplant Rollatini \$15
ricotta | mozzarella | tomato sauce

Sample Platter \$15
*chickpea hummus | baba ganoush | parsley tabouli
served with pita bread & romaine hearts*

SALAD

Tossed Caesar \$14
romaine | parmesan | croutons

Chopped Greek \$16
*romaine | cucumber | olive | tomato | onion | feta | red
wine vinaigrette*

Marinated Beet \$17
fried goat cheese | arugula | pickled onion

Arugula \$16
radish | avocado | tomato | white balsamic

Asian Green \$15
*spinach | strawberry | almond | feta | oriental dressing
add chicken \$8, shrimp \$9, salmon \$10, steak \$12*

PASTA

Housemade Pappardelle \$28
tomato cream | mushroom | peas | asparagus | sausage

Housemade Lobster Ravioli \$30
brandy | cream | chives

Linguine & Clams \$30
lemon | fresh herbs | white wine

Angel Hair with Shrimp \$30
white wine | cherry tomato | lemon

BURGERS

*all burgers served with fries, lettuce, tomato, onion, pickle
& slaw*

Classic Burger \$18
lettuce | tomato | onion | brioche

Jalapeno Cheddar Burger \$19
vermont cheddar | jalapeno crema

141 Burger \$20
black pepper | blue cheese | bacon onion jam



HANDHELDS

all handhelds served with fries, pickle & slaw

141 Cheesesteak \$19

steak | pepper | onion | american

Turkey Club \$16

bacon | lettuce | tomato | mayo

Lobster Roll \$28

warm lobster | butter | brioche | black & blue fries

Fried Chicken Sandwich \$18

hot honey aioli | lettuce | tomato | brioche

Open Pastrami Reuben \$19

swiss | russian dressing | sauerkraut | rye

CHICKEN

Martini \$27

mixed vegetables | fingerling | white wine

Half Roasted Chicken \$28

mashed potato | roasted baby carrot | gravy

Pan Fried Chicken Milanese \$25

arugula | cherry tomato | mozzarella | onion

Thai Chicken Bowl \$24

rice | avocado | fried egg | sweet chili

SEA

Parmesan Crusted Halibut \$40

spinach | beurre blanc

Grilled Branzino \$30

broccoli rabe | caper | white wine

Sesame Crusted Tuna \$36

rice | baby bok choy | soy reduction | wasabi

Grilled Nova Salmon \$32

vegetable risotto | parsley gremolata

BUTCHER BLOCK

Broiled Lamb Chops \$38

mixed vegetables | mint pesto | pee wee potato

Prime New York Strip \$39

mashed potato | broccolini | mushroom demi glaze

10 oz Filet Mignon Au Poivre \$44

fingerling | mushroom | peppercorn reduction

Veal Martini \$37

mixed vegetables | white wine reduction

Double Cut Maple Pork Chop \$37

pear purée | thin potato | baby roasted carrot

LITTLES

Chicken Fingers \$12

fries

Mac & Cheese \$10

elbows

Cheese Ravioli \$12

marinara or butter

Grilled Cheese \$9

fries

SIDES

Black & Blue Fries \$9

Sweet Potato Fries \$8

Onion Rings \$10

Sauteed Asparagus \$12

Sauteed Broccoli Rabe \$12

Sauteed Mushrooms \$9

Sauteed Spinach \$9

Mashed Potato \$9

*Please alert your server of any allergies or aversion as some ingredients are not listed. *Consuming raw or under-cooked food may increase the risk of food-borne illnesses.*