

appetizers

Corn Soup
chopped Maine lobster, chives
19

Gemelli Pasta
sweet peas, sausage sauce, pecorino
22 | 34

Watermelon & Fennel
ricotta salata, escarole, frisée, herbs
18

Soft Shell Crab Spaghetti Fra Diavolo
spicy marinara sauce
32 | 44

Sunflower Salad
golden beets, seeds, parm, sherry vinaigrette
19

Tomatoes & Mozzarella
bocconcini, arugula, olive tapenade
22

Gravy Meatball Sliders
three little owl originals
18



seasonal vegetables

String Beans
chiles, sesame, mint, oyster sauce
17

Baked Eggplant Parm
rich tomato basil sauce, arugula salad
23

Grilled & Roasted Corn
spicy Mexican style
16

Zucchini & Squash
capers, olives, basil
18

French Fries
chile aioli
13

— now available —
the Chef's Room for Private Events

entrées

Black Sea Bass
chive mashed, truffle onion sauce
38

Crispy Chicken
asparagus home fries, natural sherry jus
35

Broiled Nova Scotia Halibut
corn and spring pea salad, pesto vinaigrette
46

Roasted Arctic Char*
cauliflower, snow peas, avocado, chile-lime dressing
36

Grilled & Filleted Whole Branzino*
crispy lobster paella
48

the Pork Chop & Butter Beans*
parmesan, fennel, wild dandelion
42

Petit NY Strip*
fontina fonduta
49

chef Joey Campanaro

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*