



COOL COCKTAILS

- Blueberry Spice Caipiroska** / Hangar Blueberry, blueberry preservers, cinnamon sugar, and lime muddled together 8.95
- Cane You Dig It** / Leblon Cachaca, Grand Marnier, Domaine de Canton, fresh lemon juice 9.50
- TK Grand Smash** / Grand Marnier, muddled mint and lemon 8.50
- TK Valentini** / Smirnoff Raspberry, Chambord, pineapple pomegranate, cranberry juice 7.95
- Espresso Martini** / Van Gogh Double Espresso, Tuaca Kahlua 8.75
- Fresh Manhattan** / Makers Mark, splash of St. Germain 9.50

- The TK Torch** / Jim Beam Red Stag, pineapple, fresh lime juice, Root, bitters 8.50
- Might I?** / Sailor Jerry, Kraken Spiced, Grand Marnier, DiSaronno, fresh lime 8.50
- Hammer and Bleu** / Hammer & Sickle Vodka, bleu cheese stuffed olives 11.00
- Prickly Pear-Tini** / Absolut Pear, Stoli Peach, simple syrup, fresh pear 9.00
- Mojito** / Bacardi Limon, Myer's Dark Rum, lime juice, mint 8.50
- Rock Star Mojito** / Bacardi Rock Coconut, lime juice, mint 9.50

APPETIZERS

- Crab Cake Oscar** / roasted asparagus, Maryland crabmeat, bearnaise 10
- Soup of the day** / seasonally inspired 6
- Smoked Chicken Wings** / blue cheese, BBQ sauce 9
- Rock Shrimp and Sweet Potato Fritters** nuoc cham 7
- Quebec Vintage Cheddar Cheese and Bacon Fondue** / scallions, crisp potato wedges, sour cream 12

- Spicy Yellow Fin Tuna Crunch*** cucumber, crisp wontons 8
- Crispy Calamari** / roasted peppers, young arugula, toasted peanuts, soy aioli 8
- Asian Lettuce Cups** / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11 / Shrimp 15
- Fresh Herb and Goat Cheese Fondue** filone bread, broccoli, zucchini 12

- Kurabuto Pork Dumplings** / bacon broth scallions, chili oil 8
- Grilled Filet Mignon*** / Truffled "tater tots", frisee, blue cheese fondue 10
- Volcano Roll*** / shrimp tempura, tuna tartar, tobiko, spicy aioli 11
- Chiang Mai Curried Noodles*** / seared tenderloin, coconut milk, crispy shallots 7
- Sautéed Spinach and Artichoke Dip** goat cheese, toasted pita chips 8

SALADS

- Roasted Candy Stripe Beet** / baby greens, walnut panzanella verjus chardonnay vinaigrette 9
- Anjou Pear** / mixed greens, sev, red grapes parmesan, toasted almonds 6
- Baby Spinach and Frisee** / toasted pecans, golden raisins, grape tomatoes, Dijon vinaigrette 7
- Traditional Caesar** / romaine hearts, parmesan,

STONE PIES & SANDWICHES

- Stone Pie** / Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12
- Stone Pie** / Burrata, roasted garlic, pancetta, sundried tomatoes, parmesan 12
- Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12
- Grilled Chicken Sandwich** / chorizo, chipotle aioli, jack cheese ... pickled vegetables 10
- Grilled Angus Cheese Burger*** / one all beef patty, cheese, special sauce, on a sesame seed bun ... French fries 11
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

MAIN PLATES

- Stonington Scallop Risotto*** / English peas, pit ham, shiitake mushrooms, parmesan cheese 23
- Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, winter vegetables, lemon garlic sauce 18
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22
- Ten Hour Roasted Veal and Pappardelle** / wild mushrooms, vermouth, roasted tomatoes 21
- Seafood Pad Thai*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21
- Shrimp Cobb Salad** / avocado, applewood smoked bacon, creamy herbed dressing 13
- Sautéed Atlantic Salmon*** / warm potato salad, apple wood smoked bacon, fried clams 19
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16
- Braised Kurabuto Pork Short Ribs** / fingerling potatoes, cauliflower, watercress salad 21
- Tellicherry Rubbed Filet Mignon*** / sour cherry agro dolce, Roquefort cheese, red bliss potatoes 25
- Pan Roasted Fluke Filet*** / minted cous cous salad, eggplant caviar, harissa aioli 20

SIDES 5

- Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

DINNER MENU

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."

It is important to bring any food allergy you may have to the attention of your server.

An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner