

Tastings

Curried Chick Pea Hummus with Grilled Pita Bread 8.50

Steamed Pork Shumai with Ginger Teriyaki Sauce 10.75

Appetizers

Soup of the Day 8.50

New England Clam Chowder 9.50

Mixed Greens, French Bean and Tomato Salad
Balsamic Dressing 10.50

Romaine, Radicchio and Frisée Salad
Creamy Parmesan Dressing 11.50

Pan Seared Crab, Cod, and Salmon Cakes
Red Watercress Salad, Smokey Tomato Remoullade 15.50

Panko Fried Sea Scallops
Lemon, Thyme Aioli 16.50

Sandwiches

Classic Corned Beef Reuben on Rye
Small Arugula Salad 16.50

Black Bean, Avocado and Jack Cheese Roll-Up
Tomato Salsa and Shaved Lettuce 16.50

Maine Lobster Salad in a Griddled Roll
Asparagus, Roast Tomato and Yellow Bean Salad 21.50

Smoked Turkey, Bacon, Bibb Lettuce, Tomato and Cheddar Club
Tomato and Black Olive Tapenade Tossed Pasta Salad 16.50

Garlic Aioli Topped Grilled Boneless Chicken Breast
on a Soft Buttermilk Roll with Tomato, Bibb Lettuce and Fries 17.50

Entrées

*Penne Pasta in a Three Cheese Sauce
Tomato Compote and Sautéed Spinach 16.50*

*Crisp Fried New England Haddock and Chips
Caper, Fresh Herb and Cracked Pepper Tartar 18.50*

*Orange and Chive Glazed Grilled Scottish Salmon Paillard
White Asparagus, Baby Zucchini and Lobster Arancini 19.50*

**Niçoise Salad, Charred Yellowfin Tuna, Frisée, Egg, Black Olives
French Beans and Sherry Shallot Vinaigrette 19.50*

*Grilled Wild Striped Sea Bass
Fennel, Lobster, Tomato and Saffron Broth 20.50*

*Scallop and Crab Stuffed Jumbo Shrimp
Sweet Corn and Chardonnay Cream 23.50*

*Grilled Jumbo All Beef Hotdog
Thick Cut Onion Rings, Sweet and Sour Slaw 12.50*

**Grilled Hamburger and Fries
Choice of Swiss, Cheddar, Blue or American Cheese 18.50*

*Intrigue Café's
Daily Special 20.50*

Executive Chef: Daniel Bruce