

# TAPAS

Small shared plates; available in the Lounge only

## BLEU CHEESE TOURNEDOS 9

filet medallions grilled and topped with bleu cheese creme. Served over a bed of greens with grilled baguette

## CEVICHE 6

White fish marinated in fresh lime and lemon juices with a hint of jalapeno and tequila. Served with toast points and guacamole

## FRUIT AND CHEESE 8

Fresh, seasonal fruits, 2oz each bleu, sharp cheddar and gouda, toast points

## HUMMUS, TOAST POINTS AND VEGETABLES 6

homemade hummus served with toast points and grilled vegetables

## BEEF CARPACCIO 8

with mixed greens caper berries and lemon garlic aioli with grilled French bread

## CALAMARI 7

Tossed with Garlic Butter, Kalamata Olives, Tomatoes, Pepperoncini Peppers; topped with Feta

## LIVERS 7

Hand Breaded in the Signature Newton Style With Rich Cream Gravy

## ARTI-DIP 6

With Garlic and Parmesan Toast Points

## SMOKED SALMON 8

House Cured with Vodka and Juniper, then Hickory Smoked by our Chef. Accompanied with Roma Tomato, Red Onion, Cream Cheese, Capers, and Garlic Toast Points.

## MARYLAND CRABCAKES (NO FILLER) 7

Pan Seared, with Sweet Mustard Glaze, Garden Pico and Fried Leeks

## ONION RINGS 7

A tower of Mike's signature style onion rings