



Appetizers

Boston Crab Cakes: Boston Style house made crab cakes, corn & pepper relish, lemon & cajun garlic aioli 18

Blue Moon Steamed Mussels: Steamed mussels with white wine, garlic butter & herbs accompanied by dipping bread 14

Roasted Corn & Shrimp Bruschetta: Toast points with garlic shrimp, roasted corn, diced tomatoes, goat cheese, balsamic glaze 12

Bang Bang Cauliflower: Crispy cauliflower, sweet chili buffalo sauce, sesame seeds, yum yum sauce 14

Opera Caprese: tomato, basil pesto sauce, pickled onion, balsamic glaze, fresh mozzarella, arugula 15

Baked Oysters: Five baked oysters with spinach, bacon, melted parmesan & mozzarella served with lemon 14

Salads

Cranberry Grilled Chicken Salad: Sliced grilled chicken, red onion, dried cranberries, candied pecans, blue cheese crumbles on artisan lettuce, house made red raspberry vinaigrette Entrée Size 16

Opera House Chopped Salad: Blue cheese crumbles, cucumber, tomato, bacon, egg, ditalini pasta, house made sweet herb dressing over artisan lettuce blend Entrée Size 15
Add chicken 3 Sliced Steak 5

Beet & Goat Cheese Salad: Lettuce blend, roasted beets, goat cheese, candied pecans, red raspberry dressing 10

Add a house, Caesar or baby wedge for \$5 to any meal

Chef Specialties:

Portobello Mushroom Ravioli: Sliced mushrooms, beef demi, goat cheese crumbles 24

Fettuccine Frutti di Mare: Fettuccine tossed with mussels, shrimp, calamari, red chili flake & white wine garlic tomato sauce 28

Chilean Seabass: Seabass served with shrimp risotto & roasted tomato caper sauce 35

Pork Osso Bucco: Chef Nick's slow roasted Pork Osso Bucco, garlic mashed potatoes & roasted vegetables finished with pork au jus 28

Merlot Braised Lamb Shank: Slow roasted lamb, parmesan polenta, merlot mushroom demi sauce, crispy onions 29

Sweet Chili Glazed Salmon: Baked salmon with a sweet garlic chili sauce, coconut wild rice, vegetable du jour 28

Signature Steaks:

All steaks served with choice of mashed or baked potato & roasted vegetables

6oz Filet Mignon: USDA Black Angus Wet Aged, seasoned & grilled topped with house made beef demi sauce 35

18oz Ribeye: USDA Black Angus Wet Aged, seasoned & grilled 38

16oz NY Strip: USDA Black Angus Wet Aged, seasoned & grilled 34

Steak Enhancements:

Add Blue Cheese Crust 3

Roasted Mushrooms 3

Sautéed Onions 3

Add a 4oz Lobster Tail for 20

Garlic Shrimp 10