



# DINNER MENU

**BUSINESS HOURS**  
CLOSED TUESDAYS  
SUNDAY IS DINNER ALL DAY

## STARTERS

**CALAMARI FRITTI**

Lightly battered crispy calamari with sliced cherry peppers, black olives and diced tomatoes tossed in olive oil and garlic served with marinara sauce 16

**SHRIMP COCKTAIL**

Eight jumbo shrimp served with a zesty house cocktail sauce 15

**KYLE'S PIZZETTA**

Grilled pizza dough topped with chunky pomodoro sauce, crispy crumbled sausage, caramelized onions, ricotta cheese and our four cheese blend 13

**HARVEST FLATBREAD**

Roasted butternut, toasted almonds, wilted spinach, goat cheese, hot honey 14

**POLENTA FRIES**

Crispy and hot house made parmesan polenta fries, pesto marinara 13

**GENERAL TSO'S BRUSSELS SPROUTS**

Crispy sprouts, shaved carrots, scallions, Asian glaze, crushed peanuts 13

**CHICKEN WINGS OR BONELESS CHICKEN TENDERS**

Crispy and hot - Your choice of house buffalo, garlic parmesan, General Tso, or sweet Thai with celery, carrots, blue cheese or ranch dressing 15

**THAI CHICKEN LETTUCE WRAPS**

Crisp romaine lettuce, grilled chicken, sweet Thai chili sauce, vegetable slaw, crispy noodles, cilantro lime ranch & spicy peanut dipping sauces 15

**GNOCCHI JUSTIN**

Local handmade gnocchi tossed in our house marinara with melted smoked mozzarella, fresh basil and a touch of cream 14

**ALEX'S MUSSELS**

PEI steamed mussels with white wine, garlic, crumbled chorizo sausage, onions and stewed tomatoes served with grilled bread 16

**FRIED MAC & CHEESE BALLS**

House Made five cheese mac-n-cheese, breaded and deep fried served with tomato cream sauce 13

**TUSCAN DIP**

Italian sausage and white bean dip served piping hot, house crostinis 13

## SOUPS

**SOUP OF THE DAY**

Bowl 7 / Cup 5

**CLAM CHOWDA**

Friday and Saturday Only  
Bowl 8.5 / Cup 6

**LOBSTER CORN CHOWDER**

Bowl 9.5 / Cup 7

## SALADS

Add Grilled Chicken 5 / Steak Tips 9 / Shrimp 7 / Salmon 11 / Pan Seared Scallops 9 / Haddock 8 / Gourmet Chicken Salad 6

HALF SIZE SALADS AVAILABLE

**MESCLUN**

Field greens tossed with sun dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and house made balsamic vinaigrette 15

**SHAREABLE ANTIPASTO**

House garden salad with roasted red peppers, marinated mushrooms, pepperoncinis, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, prosciutto, pepperoni, provolone cheese, pesto chicken and house made balsamic vinaigrette 21

**MEDITERRANEAN**

Garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing 14

**GARDEN SALAD**

House mix lettuce, tomatoes, cucumbers, Bermuda onion, shredded carrots, garlic croutons 12

**CAESAR**

Crisp romaine lettuce tossed with our house made caesar dressing, garlic croutons and parmesan cheese 14

**ROASTED BEET**

Mixed greens with roasted beets, pickled red onions, fresh berries, toasted almonds, crumbled goat cheese and a raspberry vinaigrette 14

**CHOPPED SALAD**

Chopped romaine, tomatoes, cucumbers, bacon, Bermuda onion, gorgonzola cheese, blue cheese dressing and balsamic glaze 15

**ANNA'S POWER BOWL**

House grain blend, mixed greens, chickpeas, kalamata olives, cucumbers, pickled red onions, tomatoes, feta cheese, lemon mint olive oil dressing 15

## SUTTON FAVORITES

Add Small Garden 5 / Caesar Or Mediterranean 7.5 / Mesclun 8

**CIOPPINO**

Shrimp, scallops, haddock, calamari, mussels and littlenecks in a seasoned seafood tomato broth over linguine 30

**GRILLED VEGETABLE RISOTTO**

Slow cooked Arborio rice folded with parmesan cheese, fresh grilled vegetables and basil 21  
Add Grilled Chicken 5 / Shrimp 7 / Steak Tips 9 / Salmon 11

**CHEF'S FAMOUS CHICKEN PARMESAN**

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served with your choice of pasta 22

**JAMBALAYA**

Sauteed chicken fillets, shrimp, Andouille sausage and vegetables in a cajun tomato sauce over rice pilaf 22

**ANGEL HAIR JENNIFER**

Sauteed broccoli and mushrooms, fresh basil, stewed tomatoes, parmesan cheese, olive oil and garlic tossed with angel hair pasta 17  
Add Grilled Chicken 5 / Shrimp 7

**RIGATONI BOLOGNESE**

Our house made Bolognese sauce tossed with a touch of cream, parmesan cheese, fresh rigatoni, and a dollop of ricotta 24

**SHORT RIB RAGU**

Slowly simmered short ribs, vegetable herbed tomato sauce, pecorino romano cheese, tossed with fresh pappardelle pasta 24

**RAVIOLI CHARLOTTE**

Sauteed chicken fillets, sweet Italian sausage, roasted red peppers, spinach, pumpkin & squash filled raviolis, maple Dijon cream, walnut garnish 24

Before placing your order, please inform your server of any food allergies. The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.





# DINNER MENU

**BUSINESS HOURS**  
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## FROM THE LAND

### TORTELLINI TIFFANY

Sauteed chicken fillets and italian sausage with a medley of fresh grilled vegetables in an olive oil and garlic sauce tossed with parmesan, fresh mozzarella and cheese tortellini 22

### CHICKEN ANTHONY

Sauteed boneless breast of chicken with mushrooms, sun dried tomatoes and roasted pine nuts in a brandy balsamic cream sauce over linguine 22

### CHICKEN EMMA

Twin parmesan panko crusted boneless breasts of chicken over potato gnocchi in a pesto cream sauce topped with lightly dressed arugula and radicchio, crispy prosciutto and shaved parmesan 23

### CHICKEN & BROCCOLI

Sauteed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne 22

### CHICKEN FAUCHER

Twin chicken cutlets with a ricotta, italian sausage, spinach and four cheese stuffing over penne pasta tossed in a tomato cream sauce 22

### THE DON

Your choice of pasta with our house made meatballs and marinara sauce 17

### SHEPHERD'S PIE

Seasoned ground beef, sweet corn, carrots, peas and house whipped potatoes baked golden brown, side garden salad 22

## FROM THE SEA

### FISH & CHIPS

Deep fried lightly battered fresh haddock served with french fries, onion strings, coleslaw and tartar sauce 22

### SALMON LEAH

Pan seared salmon with roasted matchstick vegetables and honey garlic glaze with oil and garlic broccoli, spinach and rice pilaf 26

### FISH TACOS

Lightly battered fried haddock with arugula, pickled red onions, cilantro lime slaw, roasted corn, tomato and black bean salsa, chipotle aioli and warm flour tortillas 2 Tacos / 14 • 3 Tacos / 19

### SEAFOOD SAUTE

Sauteed shrimp, sea scallops and salmon with artichoke hearts, sun dried tomatoes, roasted red peppers, capers and fresh basil in a white wine garlic butter sauce over angel hair 26

### SARA'S SCAMPI

Eight sautéed shrimp with roasted garlic cloves, diced tomatoes, scallions and shredded parmesan cheese with a hint of Cajun in a classic scampi butter sauce over linguini 24

### HADDOCK NEW ENGLAND

Baked haddock with a bacon, tomato and seasoned crumb topping with red bliss mashed potatoes and roasted asparagus 22

## FROM THE GRILL

### RIBEYE

16 ounce choice ribeye steak, garlic-herb compound, garlic parmesan truffle fries, crispy brussels sprouts 33

### KAFTA PLATTER

Mediterranean seasoned ground sirloin kebobs, cucumber mint yogurt sauce, Mediterranean salad, toasted pita pocket 18

### THE BRICK STEAKHOUSE BURGER

Half-pound ground angus sirloin with our house made horseradish steak sauce, swiss cheese, sauteed mushrooms and crispy onion strings on a toasted brioche bun served with french fries 17

### WAGYU BURGER

American Wagyu burger, white cheddar cheese, caramelized onions, roasted garlic aioli, toasted brioche bun 19

### CLASSIC SIRLOIN BURGER

Half-pound ground angus sirloin with lettuce, tomato and onion on a toasted brioche bun served with french fries 15  
Add Cheese or Bacon 1.5 each

### STEAK TIPS

14 ounces of marinated charbroiled steak tips topped with sauteed onions served with red bliss mashed potatoes and baby green beans 25  
Add Mushrooms 1.5 / Add Brick Sauce 1.5

### SMASHED MAC BURGER

Half pound ground angus sirloin burger topped with a smashed, deep fried mac n cheese ball, applewood smoked bacon & our take on thousand island sauce 17

## KIDS

HOUSE MADE MAC & CHEESE 7

CHICKEN FINGERS & FRIES 8

STEAK TIPS AND FRIES 11

GRILLED SALMON & STEAMED BROCCOLI 12

PENNE ALFREDO 8

CHEESE PIZZETTA 8

CHICKEN PARM & PENNE 12

PENNE & MEATBALL MARINARA 8.5

BABY GREEN BEANS 4.5

FRENCH FRIES 4

WAFFLE FRIES 4.5

SWEET POTATO FRIES 4.5

COLESLAW 4

BROCCOLI W/ OIL & GARLIC 4.5

SPINACH W/ OIL AND GARLIC 4.5

GRILLED VEGETABLE RISOTTO 8

## SIDES

RICE PILAF 4

PASTA ALFREDO 8

PASTA MARINARA 5

PASTA W/ TOMATO CREAM SAUCE 8

HOUSE MADE MEATBALLS (2) 6

RED BLISS MASHED POTATOES 3.5

PLANNING AN EVENT? DINING FROM HOME? Full Catering & Take Out Menus Available Upon Request

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