

DINNER

THE TIN ANGEL

APPETIZERS

Soup of the Day 4.00

Spinach Salad with Fried Egg

warm red wine bacon vinaigrette, grape tomatoes, fingerling potatoes, dried apples & red onions 8.00

Caesar Salad

the traditional way plus rosemary croutons and shaved Parmigiano-Reggiano cheese 6.25

Warm Goat Cheese Salad

almond & panko crusted croquette on arugula, spinach fennel & strawberries with orange-ginger dressing 7.50

Our House Salad

fresh crisp greens & veggies, choice of dressing 4.75

House Pate & Cheese Plate

Chef's cheese choice & Tuscan crostini 8.00

Fried Onion Rings

panko, coconut crust with banana ketchup 5.00

Sausage & Caramelized Onion Pizza

mushrooms & Parmigiana-Reggiano cheese 7.00

Four Cheese & Herbs Pizza

roasted garlic, rapini & red onions 6.00

Crab Cakes, Chesapeake Bay Style

with citrus rémoulade 8.25

Olive Salad, Hummus & Cucumber Raita

with harissa & pita points great for sharing 8.50

Fried Green Tomatoes & Horseradish Sauce 6.00

MARITIME ENTREES

Med Salad

Grilled shrimp, green beans, chickpeas, fennel, roasted red bell peppers, red onions, orzo pasta, pumpkin seeds, feta cheese, mixed greens and sun-dried tomato dressing 13.75

Seaside Risotto

Sautéed calamari and shrimp with pancetta and peas in red wine risotto 18.00

Pan Seared Rainbow Trout

Filets sautéed with almonds, lemon & parsley. Toasted orzo-rice pilaf and green beans 18.00

Grilled Salmon

Served on pearled hazelnut cous cous with pickled fennel & red onion, lemon basil vinaigrette, topped with crunchy arugula 18.50

Catfish Pomme de Terre

American catfish filets in a shredded potato & fresh horseradish crust, Pommery mustard sauce with braised red & green cabbage 15.25

MORE ⇨

~ All our drinking water is filtered ~

In respect of the environment we no longer serve bottled water

ENTREES

South Manhattan Strip Steak

It's a New York cut strip steak, grilled and finished with downtown butter and fried onions. Alongside creamed spinach and potatoes 25.00

Seared Beef Tenderloin

Filet Mignon with port demi-glace accented with bleu cheese. Served with a sauté of asparagus, baby shiitake mushrooms and fingerling potatoes 19.95

Steak Frites

Grilled Hanger steak (best cooked medium/medium-rare) with peppercorn demi-glace, hand cut shoestring fries and grilled asparagus 17.25

Pork & Polenta Grillade

Grilled pork loin sliced and layered with spinach & black olive polenta, tomato ragoût, goat cheese and basil pesto 17.50

Chicken Claudine

Half a chicken, mainly de-boned, slowly braised with tomatoes, onions, olives and almonds in orange tinged sweet vermouth. Served with toasted barley and broccoli rabe 16.00

Cha-Cha Chicken

Grilled boneless breast, apple chutney, baked sweet potato and sesame green beans 14.50

Chicken Schnitzel

Boneless breast lightly crusted & sautéed, with roasted garlic mashed potatoes and broccoli drizzled with basil/ lemon oil 14.95

Pork & Fennel Sausage with Fusilli

With tomatoes, broccoli rabe, olives, marinara and Parmigiano-Reggiano cheese 14.00

"Angel Louie"

*Fresh basil, tomatoes, garlic, extra virgin olive oil & Parmesan on linguine 10.95
(ADD SHRIMP 4.75) (ADD CHICKEN 3.75)*

Inside Out Eggplant Parmigiana

Eggplant slices sandwiched with ricotta, parmesan & mozzarella, crumbed and sautéed, served with grilled vegetables on fresh spinach & meatless marinara 13.00

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE