



APPETIZERS

Roasted Acorn Squash Soup	8.5
Cinnamon Crème Fraîche	
French Onion Soup	8.5
Toasted Crostini, Melted Swiss Cheese	
Semolina Crusted Calamari	12
Spicy Tomato Vinaigrette	
Thai Vegetable Spring Roll	8
Sweet Chili Dipping Sauce	
Chicken Wings Two Ways	9.5
Choice of Fire-Fried or Chile-Hoisin	
PEI Mussels	11
White Wine, Garlic, Shallots	
Chicken Quesadilla	9
Guacamole, Salsa, Sour Cream	
Pan Seared Crab Cake	12
Lemon-Roasted Garlic Aioli	

SALADS

Baby Beet Salad	9
Mixed Greens, Pomegranate, Pistachios, Goat Cheese	
Chopped Steakhouse Salad	9
Tomatoes, Red Onions, Bacon, Creamy Blue Cheese Dressing	
121 House Salad	9
Baby Field Greens, Tomatoes, Cucumbers, Carrots, Balsamic Dressing	
Organic Baby Field Greens	9
Almond Crusted Goat Cheese, Caramelized Onion & Pear Chutney	
Caesar Salad	9
Focaccia Croutons, Shaved Parmesan	
Salad Extras	
Chicken 6, Shrimp 11, Steak 10, Portobello 5	

PIZZAS

Filetti	13
Diced Fresh Tomatoes, Basil, Garlic, House-made Mozzarella, Extra Virgin Olive Oil	
Quattro Formaggio	14
Fontina, Mozzarella, Ricotta, Parmesan	
Joe Jr.'s BBQ Chicken	13
Chicken, Cilantro, Bacon, Caramelized Onions, Smoked Mozzarella	
Margarita	12
House-made Mozzarella, Tomato Sauce, Basil, Extra Virgin Olive Oil	
Prosciutto & Crimini Mushroom	14
Mozzarella, Parmesan, Truffle Oil	
Caramelized Onion & Goat Cheese	13
Fresh Tomatoes, Pignoli Nuts	
Pizza Bianca	12
House-made Mozzarella, Garlic, Basil, Extra Virgin Olive Oil, Sicilian Sea Salt	
Traditional Cheese	11
Choice of Toppings (\$1 each)	

SANDWICHES

Grilled Chicken BLT	11
Seasoned Steak Fries	
Pulled Pork Sandwich	11
Maple & Black Pepper BBQ, Steak Fries	
121 Lobster Roll	18
Lobster Sautéed in Butter, Brioche Bread Bowl, Old Bay Fries, Cole Slaw	
Crab Cake Sandwich	15
Remoulade, Shoestring French Fries	
Grilled Salmon Sandwich	14
Apple Smoked Bacon, Avocado, Shoestring French Fries	
121 Natural Sirloin Burger	13
Seasoned Steak Fries*	
Sandwich Extras , add \$1 each	
Bacon, Caramelized Onions, Onions, Swiss, Cheddar, Gorgonzola, American, Sautéed Mushrooms	

PASTAS

Shrimp & Fettuccine	22
Pancetta, Peas, Cream, & Grape Tomatoes	
Butternut Squash Ravioli	19
Hazelnut Cream, Fried Sage	
Rigatoni with Sausage	18
Crumbled Hot and Sweet Sausage, Tomatoes, Creamy Tomato Sauce	
Braised Short Rib Pasta	22
Hand-Cut Pappardelle Pasta, Caramelized Shallots, English Peas	

ENTREES

Breast of Chicken over Mushroom Risotto	21
Zucchini, Baby Carrots & Grated Parmesan	
Seared Sea Scallops	26
Bacon, Lemon Risotto, Roasted Baby Carrots	
Grilled Pork Chop	21
Broccoli Rabe, Roasted Garlic Mashed, Balsamic & Hot Pepper Reduction	
Steak Frites	28
Grilled Natural NY Strip Steak with Green Peppercorn Sauce, Crispy French Fries *	
Grilled Mahi Mahi	24
Winter Ratatouille, Carrot Puree, Parsley Pistou	
Grilled Flat Iron Steak	22
Home-made Tater Tots and Blue Cheese Fondue *	
Chicken Pot Pie	18
Puff Pastry Crust	
Grilled Scottish Salmon	23
Fingerling Potatoes, Green Beans & Wholegrain Mustard Sauce	
Organic Roasted Chicken	23
Sautéed Spinach, Mashed Potatoes Natural Thyme Jus	

SIDES

- \$4: Shoestring Fries, Seasoned Steak Fries, Whipped Potatoes, Onion Rings
- \$6: Creamed Spinach, Sautéed Spinach, Truffle Fries, Mushroom or Truffle Risotto

Chef Bryan Gilmour

20% Gratuity added to parties of 6 or more

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness