

**STARTERS**

- Steamed Edamame** sea salt 8
French Onion Soup with Swiss cheese & crostini 9
Tuna Tartare chili dressing & crispy wontons 16
Deviled Eggs crispy prosciutto, chili threads 9
Lamb Sliders feta yogurt, harrisa & arugula on a potato roll 14
Margherita Flatbread tomato sauce, torn basil & fresh mozzarella 13
Grilled Tiger Shrimp Flatbread tiger shrimp, crispy pancetta, mozzarella, ricotta & fresh oregano 17
Short Rib Tacos salsa fresca, lettuce & avocado crème 14

SALADS

- Simple Salad** baby gem lettuce, English cucumbers, carrot ribbons, red onions & sherry shallot vinaigrette 13
Warm Beet Timbale roasted red & golden beets, orange wedges, walnuts, goat cheese & mache tossed in walnut vinaigrette 15
Tuscan Kale Tuscan kale, peach wedges, pomegranate seeds & candied pecans with shaved ricotta salata & ricotta dressing 14
Caesar Salad grilled romaine hearts, focaccia toast, grape tomatoes & grana parmesan 13
add chicken 6 • add shrimp 8
Sesame Crusted Tuna pan roasted ahi tuna, baby spinach, yellow bell pepper, green beans, crispy wontons with a soy-ginger lime vinaigrette 23

SUSHI - SPECIALTY ROLLS

- Watashi Roll** ginger poached shrimp, avocado & cucumber topped with salmon, lemon slices, ponzu & tobiko 20
Shrimp Tempura Roll scallion, avocado & your choice of sweet soy or spicy mayo 18
Coconut Shrimp Roll coconut poached shrimp, crispy coconut, spicy mayo, avocado & shiso wrapped in soy paper 18
Rainbow Roll tuna, salmon, hamachi, king crab & avocado 22
California Roll king crab, avocado, cucumber & sesame seeds 18
Spicy Tuna Roll yellowfin tuna, scallions, avocado & wasabi mayo 20
Yasai Roll sweet roasted red peppers, shredded carrot, arugula, avocado & lemon salt wrapped in soy paper 16
Daily Special Roll check board for daily listing MP

MAKI ROLLS

- Sake Maki (Salmon)** 13
Tekka Maki (Tuna) 15
Kappa Maki (Cucumber) 8
Avocado Maki 9

ENTREES

- Wild Mushroom Ravioli** crispy bacon, wild mushrooms, sage, beurre blanc sauce 26
Gnocchi Bolognese shaved parmesan, parsley & basil 23
Mac & Cheese toasted bread crumbs 16
Free-Range ½ Chicken roasted kabocha squash, broccoli rabe & chicken au jus 27
Wild Grouper slow braised fennel, fingerling potatoes, Holland leeks, spinach & natural pan ju 31
Arctic Char wasabi whipped potato & garlic spinach with sesame seed soy-ginger sauce 30
Pan Roasted Sea Scallops crispy prociutto, scallions, cauliflower, German spaetzle & beurre blanc sauce 30
Berkshire Pork Chop Idaho & sweet potato gratine, sautéed bacon Brussels sprouts & balsamic reduction 28
Steak & Frites Prime 12oz NY Strip with Sails parmesan truffle fries & cognac sauce 39
Chicken Stir Fry with stir fry vegetables & jasmine rice 21
Sails Tuna Burger creamy wasabi, sunomono & soy ginger dipping sauce 23
Sails Classic Burger American cheese, lettuce, tomato, pickles & onions 13
add Swiss, gorgonzola or Cabot cheddar 2 • add avocado, organic egg or bacon 2

FRIES

- Simple Fries** 6 • **Spicy Fries** 9
Truffle Fries 9

MARKET SIDES 7 each

- Sautéed Garlic Spinach** • **Garlic Broccoli Rabe**
Bacon Brussels Sprouts • **Whipped Potato**

Please inform your server of any food allergies • Consuming raw or undercooked meat or seafood may increase your risk of food borne illness • 20% gratuity added to parties of 6 or more • Split plate charge \$5

Call for Reservations or Take-Out: 203-853-7245

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