

*Homemade* **SOUPS** *and Hearty*

**Soup of the Moment** ~ Made with the freshest ingredients 3 / 5

**Tomato Feta Bisque** ~ Vegetarian, organic and gluten free 4 / 6


**New England Clam Chowder** ~ Simply the best 4 / 6

**Awesome Beef & Bean Chili** ~ Topped with Cheddar, red onion and tortilla crisps 4 / 6

*Choose a Bite to share* **APPETIZERS** *or Doublebite for more*


**Rhino Hot Wings** ~ Delectable spicy honey glazed chicken wings served with bleu cheese and celery 9 / 17

**Chicken Fingers** ~ Served with our sweet and bold Black Cherry Mustard 9 / 17

 **Chicken Lettuce Wraps** ~ Skillet fried chicken, Bibb lettuce, carrots, cabbage, peanut sauce and sesame soy 9 / 15

**Buffalo Chicken Wontons** ~ Chicken, cheese and hot sauce in crispy fried wrappers with our buttermilk dipping sauce 7 / 13

**Jumbo Shrimp Cocktail** ~ Served with our kickin' cocktail sauce 10 / 18

 **Sashimi Tuna** ~ Spice encrusted seared tuna, served rare with ginger, wasabi and sesame soy 10 / 18

**Crab Rangoons** ~ Handmade with Maine crabmeat, cream cheese and sautéed bok choy in golden fried wontons 7 / 13

**Calamari** ~ Crispy fried fresh rings served with our Lemon Aioli dipping sauce 11 / 20

**Fried Pickles** ~ Tangy dill pickles with a crispy cornmeal coating served with homemade 1000 Island dressing 5 / 10

**Asparagus Wraps** ~ Asparagus, Swiss and prosciutto baked in a tortilla topped with our Lobster Crème 7 / 14

**Truffle Tots** ~ Tasty potato bites seasoned with truffle oil and parmesan cheese 7 / 12

**Spinach & Artichoke Dip** ~ Back by popular demand, served warm with whole wheat Naan flatbread 7 / 12

*Served with a tomato demi salad* **ENTREES** *fresh Italian bread and seasoned oil*

**Braised Beef Short Rib** ~ Tender braised beef with a red wine sauce over butternut orzo and topped with a toasted pinenut gremolata 24

**Sirloin Au Poivre** ~ Pepper crusted 14oz. sirloin steak served with a shallot brandy creme over mashed potatoes and sauteed spinach 29

**Bacon Wrapped Filet** ~ Filet Mignon with applewood smoked bacon, bleu cheese butter, Red Bliss smashed potatoes, asparagus and Bordelaise sauce 28

**Veal Osso Buco** ~ Slow roasted veal shank with a savory mushroom risotto and our pinenut and cranberry gremolata 28


**Autumn Chicken** ~ Goat cheese stuffed organic "Statler" chicken breast over ancient grains, bacon and roasted butternut squash with pan jus 21

**Santorini Chicken** ~ Grilled chicken breasts, sautéed spinach and feta cheese over jasmine rice with our cucumber yogurt Tsaziki sauce 18

**Waldorf Duck** ~ Pan roasted duck breasts with a raisin and port wine reduction, caramelized apples and walnuts over celery root puree 23

**Scallops** ~ Seared sea scallops, pancetta and roasted brussel sprouts with lemon crème, balsamic glaze and fried sweet potato 24


**Everything Tuna** ~ Herb and seed crusted yellowfin tuna over wilted spinach and jasmine rice with wasabi crème 21

 **Voodoo Swordfish** ~ Spicy grilled swordfish steak served over a sweet potato crab hash with our voodoo sauce and a smoky tomato garnish 25

**Lobster Ravioli** ~ Succulent lobster meat, sea scallops and jumbo shrimp with lobster stuffed tarragon & tomato ravioli and our Lobster Sherry Crème 29

*Add Chicken, Sausage, Shrimp, Scallops or Portabello to any of our sauteed dishes*

*~ Ask your server about vegetarian options ~*

 **Asian Stir Fry** ~ Broccoli, zucchini, peppers, snow peas, mushrooms and carrots quickly sautéed with a spicy Szechuan kick over sweet black rice (Vegan) 17

**Farmstand Ravioli** ~ Garden fresh vegetable & cheese ravioli in a smoky tomato sauce with shiitake mushrooms and summer squash 19

**Rhino Bolognese** ~ Comfort food at it's best! Curly pasta and sweet Italian sausage in a tomato pesto sauce with a touch of cream and Parmesan cheese 18

**Ultimate Paella** ~ Jumbo shrimp, mussels, chorizo, tomatoes and peas sauteed with garlic, white wine and saffron in this classic Spanish rice dish 23

*We proudly continue Flying Rhino tradition and Chef Mark Hawley's culinary philosophy by using local foods and purveyors whenever possible. Please Enjoy!*