

APPETIZERS

DINNER

MEZZA PLATTER

Eggplant dip, grape leaves, falafel, hummus, tomatoes, cucumbers, tzatziki sauce and pita bread 13

PARAGON FRIED MOZZARELLA

Wrapped in prosciutto and fresh basil, served with homemade marinara sauce 8

*FILET MIGNON SLIDERS

Topped with grilled sweet onions on baby sesame buns with chipotle mayo 12.5

ARTICHOKE DIP

Served with grilled pita bread 11
Add lobster 6

*SEA SCALLOPS

Pan-seared scallops with applewood smoked bacon, shallots, spinach, pinot grigio wine and diced tomatoes 15

CALAMARI

Lightly breaded calamari fried to a golden crisp, tossed with hot peppers, scallions and garlic infused butter, accompanied with spicy Tuscan aioli 10

*SAKU SUSHI TUNA

Sesame encrusted saku tuna in a soy sesame ginger marinade, pan-seared rare, served with seaweed salad, and topped with wasabi aioli 13

CRAB & LOBSTER CAKES

Made with rock crab and lobster meat, fried to a golden brown crisp and served with cole slaw and a chipotle remoulade 12

*STEAMED MUSSELS (RED OR WHITE)

Maine mussels tossed in a charred red onion and chorizo tomato broth with toasted crostini 12

TOMATO BRUSCHETTA

Marinated plum tomatoes, fresh mozzarella, fresh basil and shaved Parmigiano-Reggiano cheese served over grilled multi-grain bread 10

HUMMUS PLATTER

Roasted red pepper hummus and roasted garlic hummus, served with feta cheese, roma tomatoes, kalamata olives and pita bread drizzled with E.V.O.O. 11

G Gluten friendly G Gluten Friendly when Bread Is omitted N nut allergy

SALADS

POACHED PEAR SALAD

Mixed greens, poached pears, walnuts and raspberry vinaigrette dressing 10

STRAWBERRY ARUGULA SALAD

Arugula, goat cheese, strawberries, sliced almonds, Belgian endive with white balsamic vinaigrette 10

ARUGULA & BEET SALAD

Goat cheese, pistachios, red beets and marinated stem artichoke hearts accompanied with white balsamic vinaigrette 10

VIVA SALAD

Tomatoes, cucumbers, kalamata olives, red onions, scallions, capers, green peppers, tossed in E.V.O.O. and balsamic vinaigrette on a bed of mixed field greens, topped with feta cheese 9.5

PARAGON SALAD

Mixed field greens, Roma tomatoes, roasted red peppers, fresh mozzarella, kalamata olives, Parmigiano-Reggiano cheese with house balsamic vinaigrette 9

CAESAR SALAD

Crisp romaine lettuce tossed with a creamy Caesar dressing, topped with garlic croutons and Parmigiano-Reggiano cheese 9

CRANBERRY APPLE SALAD

Fresh mesclun greens with grilled apples, dried cranberries, Bermuda red onion and sliced almonds with a raspberry white vinaigrette 9.5

TO ACCOMPANY YOUR SALAD

*Grilled Chicken 4
*Grilled Shrimp 5

*Grilled Yellow Fin Ahi Tuna 7
Fresh Avocado 2

*Grilled Salmon 7
*Grilled Flat Iron Steak 7

ENTREES

DINNER

FILET GRILLED HALF POUND CHOICE TENDERLOIN

Grilled to perfection, topped with a roasted garlic and red pepper parsley butter. Served with mashed potatoes and vegetable of the day 25

SIRLOIN 14 OZ CHOICE SIRLOIN

Served with mashed potato and vegetable of the day 24

BONELESS SHORT RIB BRAISED

Boneless short rib, red wine demi glaze, served over mushroom parmesan risotto 20

HALF - ROASTED CHICKEN

Oven roasted half chicken served with mashed potatoes and vegetable of the day 16

HONEY DIJON CHICKEN

Chicken breast grilled and drizzled with honey Dijon mustard sauce. Served with mashed potatoes and vegetable of the day 16

SWORDFISH

Half pound swordfish steak grilled, topped with lemon oregano, served with rice pilaf and sautéed spinach 21

SALMON

Soy and ginger marinated salmon filet, pan-roasted with sesame seeds, served over bok choy and rice pilaf 20

PEPPERCORN AHI TUNA

Pan-seared rare, peppercorn encrusted yellow fin Ahi tuna, finished with a wasabi aioli, rice pilaf and julienne vegetable 20

LAMB CHOPS

Grilled and served with a tzatziki sauce and grilled sliced tomatoes, rice and vegetables 19

SIDES

FRENCH BREAD 1.5

GRILLED PITA BREAD 1.5

PARAGON FRIES 3.5

POMMES FRITES 3.5

SWEET POTATO FRIES 3.5

ONION RINGS 4.5

RICE PILAF 3

GARLIC RED BLISS MASHED POTATOES (G) 3.5

VEGETABLE OF THE DAY (G) 3.5

SAUTÉED SPINACH (G) 3.5

PASTA

LOBSTER MAC & CHEESE

Lobster meat, fresh rigatoni pasta and lobster cream sauce 22

SHRIMP SCAMPI

Tiger shrimp, garlic, tomato, basil in a white wine and butter clam sauce over capellini pasta 19

RIGATONI AL FORNO

Hand-made fresh rigatoni pasta tossed in a tomato and vodka cream sauce, topped with mozzarella cheese and basil then baked in the oven 16

VEGETABLE RISOTTO

Asparagus, cherry tomatoes, onions, peppers, Parmigiano-Reggiano cheese in a light wine butter sauce 15

PENNE PASTA TELEPHONO

Penne pasta tossed in pomodoro sauce and fresh mozzarella, topped with grilled chicken breast and fresh basil 16

CHICKEN PENNE PESTO

Penne pasta tossed in sweet basil pesto with diced tomato sauce topped with grilled chicken breast 17.5

TORTELLONI CARBONARA

Hand made cheese tortelloni tossed with wild mushrooms, garlic, onion, sweet peas, and applewood bacon in a creamy Parmigiano-Reggiano cream sauce 16

LOBSTER RAVIOLI

Hand made lobster ravioli stuffed with fresh lobster meat topped with pink tarragon sauce 18.5

All of our pasta dishes are topped with Parmigiano-Reggiano cheese

MARGHERITA

Fresh mozzarella cheese, vine ripe tomatoes,
fresh basil and Parmigiano-Reggiano cheese 9.5

BBQ BACON RANCH

Barbeque pulled chicken, bacon and
smoked mozzarella cheese, drizzled with
cool ranch dressing 12

PARAGON

Grilled chicken, garlic, olive oil, tomatoes,
oregano, fresh mozzarella cheese and
Parmigiano-Reggiano cheese 12

BRUSCHETTA PIZZA

Poached pear, goat cheese, arugula,
candied pecans white balsamic reduction 12

For grilled pizza dough add 1.5

BURGERS***HALF POUND CERTIFIED****ANGUS BEEF HAMBURGER**

Served on an onion roll with lettuce,
tomato and Paragon fries 9

***SUNSHINE BURGER**

Pepper jack cheese, avocado, onion strings
and chipotle aioli 10

***BARBEQUE BURGER**

Topped with home-made barbeque sauce,
grilled onions and smoked mozzarella cheese 10

***BLUE BURGER**

Topped with applewood smoked bacon,
grilled onions and Blue cheese 10

***LAMB BURGER**

Ground Lamb seasoned with onions, dill, mint,
basil & garlic grilled to perfection topped with
arugula, black olives, feta cheese and sun dried tomato 12

**Substitute sweet potato fries, pommes frites, onion rings, mixed greens,
baked sweet potato or red bliss garlic mashed potatoes for 1.5*

**Substitute any burger with a turkey or veggie pattie for 1.5*

SANDWICHES & PANINIS

All Served with Paragon Fries.

*Substitute sweet potato fries, pommes frites, onion rings, mixed greens,
baked sweet potato or red bliss garlic mashed potatoes for 1.5*

CHICKEN PESTO PANINI

Sweet basil pesto, Swiss cheese and tomato
on Ciabatta bread 10

GRILLED CHICKEN BREAST

Marinated, grilled chicken topped with roasted red peppers,
green leaf lettuce, fresh mozzarella cheese, drizzled with
balsamic vinaigrette on French bread 10

THAI PEANUT CHICKEN WRAP

Grilled chicken tossed in a spicy Thai peanut sauce with
shredded carrots and bean sprouts 9.5

CALIFORNIA WRAP

Grilled chicken, avocado, Boursin cheese,
lettuce, tomatoes and citrus vinaigrette 10.5

LOBSTER CLUB

Steamed lobster meat tossed with a citrus mayonnaise,
served on Texas toast with lettuce, tomato, avocado
and crisp bacon, served with Paragon fries 16

***AHI TUNA WRAP**

Grilled Ahi tuna, Lettuce, tomato,
cucumber wasabi dressing 13

*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs
will increase your risk of food borne illness, especially if you have a medical condition.*

*TO ALL OUR CUSTOMERS: Before ordering, please inform your server if you or someone in your party has a food allergy.
Service charge of 20% may be added for parties of 6 or more*