

APPETIZERS

LUNCH

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

SPICY SHRIMP

Tiger Shrimp, tossed in tomato sauce with feta cheese, oregano with crostinis 8.5

FALAFEL

Seasoned ground chickpeas fried golden brown, served with garlic hummus 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 14

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, accompanied 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 9.5

ARUGULA & BEET SALAD

Goat cheese, pistachios, red beets and marinated stem artichoke hearts accompanied with white balsamic vinaigrette 9.5

PARAGON SALAD

Mixed field greens, roma tomatoes, roasted red peppers, fresh mozzarella, kalamata olives, Parmigiano-Reggiano cheese with house balsamic vinaigrette 8.5

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

CAESAR SALAD

Crisp romaine lettuce tossed with a creamy Caesar dressing, topped with garlic croutons and Parmigiano-Reggiano cheese 8

CRANBERRY APPLE SALAD

Fresh mesclun greens with grilled apples, dried cranberries, Bermuda red onion and sliced almonds with a raspberry white vinaigrette 8

TO ACCOMPANY YOUR SALAD

*GRILLED CHICKEN	4
*GRILLED SHRIMP	5
GRILLED PORTABELLA MUSHROOM CAPS	3.5
FRESH AVOCADO	2

*GRILLED YELLOW FIN AHI TUNA	7
*GRILLED SALMON	7
*GRILLED FLAT IRON STEAK	7

BURGERS

LUNCH

*HALF POUND OF 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

*FRENCH BURGER

Topped with applewood smoked bacon
and Boursin cheese 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

TURKEY BURGER

Fresh ground turkey grilled, topped with Vermont aged
cheddar cheese, guacamole and alfalfa sprouts 10

THE GARDEN BURGER

Grilled veggie burger topped with grilled portabella
and crumbled goat cheese served with sweet potato
fries 10

*LAMB BURGER

Ground Lamb seasoned with onions, dill, mint,
basil & garlic grilled to perfection topped with arugula,
black olives, feta cheese & 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*

SIDES

FRENCH BREAD	1.5
GRILLED PITA BREAD	1.5
PARAGON FRIES	3.5
POMMES FRITES	3.5
GARLIC RED BLISS	
MASHED POTATOES (G)	3.5

SWEET POTATO FRIES	3.5
ONION RINGS	4.5
RICE PILAF	3
VEGETABLE OF THE DAY (G)	3.5
SAUTÉED SPINACH (G)	3.5

SANDWICHES & PANINIS

CUBAN PANINI

Roasted pork and ham with Swiss cheese,
mustard and pickles on pressed Cuban bread 10

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

GRILLED PORTABELLA

Grilled portabella mushroom cap with grilled asparagus,
roasted red peppers and melted Brie cheese on ciabatta
bread 9.5

TURKEY CLUB

Thinly sliced turkey breast on Texas toast with
crispy bacon, lettuce, tomato, and Paragon house
mayonnaise 9.5

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

FALAFEL WRAP

Seasoned ground chickpeas, served with roasted garlic
hummus, lettuce and tomato 9

*AHI TUNA WRAP

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

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*

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

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

*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may 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.