

Today's Specials

Saturday, December 16, 2017

Appetizers

Lobster Bisque...7.95

Baked Escargot with Butter, Herbs and Breadcrumbs...8.95

Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95

Garlic and Shrimp Crostinis – Garlic and Parsley Toast Points spread with Avocado and topped with Cajun Shrimp...10.95

Hot Appetizer- Oysters Rockefeller, Clams Casino and Baked Stuffed Mushrooms with Lump Crabmeat topped with Melted Swiss Cheese...10.95

Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with shaved Parmesan Cheese, Tomatoes, Capers and Red Onions with a Basil Olive Oil Dressing...9.95

Tri-Color Salad – Arugula, Endive, Radicchio, Mandarin Oranges, Strawberries, Toasted Almonds and Goat Cheese with a Honey Balsamic Dressing...9.95

Winter Salad with Pears, Apples, Shredded Swiss Cheese, Dried Cranberries, Cashews over Romaine Lettuce with Lemon Poppy Seed Dressing...9.95

Warm Stuffed Artichokes with Zucchini, Garlic, Fresh Mozzarella, Breadcrumbs and Parmesan Cheese...7.95

Entrées

King Crab Legs...36.95

Veal Osso Bucco – Veal Shank Braised in Herbs, White Wine and Tomato Sauce over Risotto...28.95

Swordfish Mediterranean (Onions, Garlic, Tomato, Capers, Raisins, Pine Nuts and Diced Green Olives)...21.95

Sautéed Shrimp and Lobster with Garlic, Lemon, Butter, Tomatoes over Angel Hair Pasta...25.95

Sautéed Chicken with Pearl Onions, Trumpet Royale Mushrooms, White Wine, Herbs, Tomato Sauce over Penne Pasta...17.95

Sautéed Kingklip with Oyster Mushrooms, Tomatoes, Red Wine, Black Olives and Garlic...21.95

Duck Magret- Roasted Duck Breast with Shallots, Cranberries Balsamic Sauce...21.95

Cajun Filet of Arctic Char served with Mango, Corn and Black Bean Salsa...23.95

Seafood Ravioli (Shrimp, Scallops, Crawfish and Crabmeat) a la Vodka...17.95

Potato encrusted Tilapia with Capers, Tomatoes, Herbs and White Wine Sauce...19.95

Lamb Stew – A French Country-style stew with tender pieces of Lamb, braised with Potatoes and Carrots then served over Egg Noodles...19.95

Grilled Flat Iron Steak with Au Poivre Sauce...22.95

St Louis Style B.B.Q Pork Spare Ribs...17.95

House Wines by the Glass

Valdo Prosecco NV (Italy) 187ml - \$9.95

Coastal Ridge Chardonnay (California) 2014 - \$8.00

Cadonini Pinot Grigio (Italy) 2016 - \$8.00

Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00

Toasted Head Chardonnay (California) 2015 - \$9.95

Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$10.95

Coastal Ridge White Zinfandel (California) 2015 - \$8.00

Red Diamond Pinot Noir (California) 2012 - \$8.00

Coastal Ridge Merlot (California) 2014 - \$8.00

Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

32oz Pitcher of Red or White Sangria – \$15.00

Featured Seasonal Beer Samuel Smith Oatmeal Stout – 8.00