## Today's Specials

Saturday, March 25, 2017

## **Appetizers**

Lobster Bisque...7.95

Stuffed Avocado with Lump Crabmeat served with Fresh Tomatoes, Capers, Onions and Light Herb Vinaigrette...9.95
Radicchio and Arugula Salad with Toasted Almonds, Strawberries, Mandarin Oranges, Goat Cheese with Honey Balsamic Vinaigrette...9.95

Melon and Prosciutto with Fresh Mozzarella, Sun Dried Tomatoes and Roasted Red Peppers and Basil Olive Oil Dressing...8.95 Shrimp Mexicana – Shrimp marinated with Diced Avocado, Tomato Juice, Cilantro, Ketchup, Onions and a touch of Citrus...10.95

Baby Mix Greens Salad with Gorgonzola Cheese, Caramelized Walnuts and Fresh Pears with Balsamic Dressing...9.95
Warm Stuffed Artichoke with Fresh Mozzarella, Zucchini, Parmesan Cheese and Breadcrumbs...7.95
Hot Appetizer – Oyster Rockefeller, Clams Casino and Stuffed Mushrooms with Lump Crabmeat topped with Melted Swiss
Cheese...10.95

## Entrées

Alaskan King Crab Legs (1lb)...36.95

Sautéed Shrimp and Lobster with Vodka Sauce over Fettuccini...25.95

Veal and Pork Ravioli with Shallots, Mushrooms, Marsala Wine Sauce...17.95

Sautéed Filet of Kingklip Veracruz Style with Green Olives, Tomatoes, Garlic, Capers and Herbs over Risotto...20.95

Branzini Oscar – Sautéed Branzini with Asparagus and Crabmeat, drizzled with Chili Beurre Blanc Sauce...24.95

Roasted Leg of Lamb with Rosemary, Garlic, Red Wine and Blue Cheese Sauce...22.95

Veal Chasseur – Braised Veal Cubes with Herbs, White Wine and a touch of Tomato over Egg Noodles...21.95

Pan Seared Black Cod over a Bed of Spinach...23.95

Coq Au Vin – A Classic French Preparation of Chicken slowly cooked in a Red Wine Sauce...18.95

Bone in Short Ribs of Beef served with Mashed Potatoes and Gravy...24.95
Sautéed Orange Roughy with Tomatoes, Mushrooms, Rosemary and Red Wine...18.95
Filet Mignon of Pork Medallions a la Provençal...18.95

## House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00 Cadonini Pinot Grigio (Italy) 2015 - \$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 - \$9.95

Coastal Ridge White Zinfandel (California) 2013 - \$8.00

Red Diamond Pinot Noir (California) 2012 - \$8.00 Coastal Ridge Merlot (California) 2013 - \$8.00 Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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