

Today's Specials

Tuesday, September 18, 2018

Appetizers

- Baked Mushrooms Stuffed with Crabmeat and Breadcrumbs topped with melted Swiss cheese...10.95
- Chilled Seafood Appetizer-Shrimp Tossed with Cajun Remoulade dressing, Lump Crabmeat, Smoked Trout and Smoked Salmon served with Tartar Sauce...9.95
- Fig and Prosciutto Salad- Fresh Pears Crumbled Blue Cheese over Arugula with a Honey Balsamic Dressing...9.95
- Warm Stuffed Artichoke, Zucchini, Mozzarella Cheese, Parmesan Cheese, Bread Crumbs and Herbs...9.95
- Baby Mixed Greens with Caramelized Walnuts, Pears, Gorgonzola Cheese with Balsamic Dressing...9.95

Entrées

- Magret de Canard – Roasted Duck Breast with Shallots, Balsamic Fig Reduction...21.95
- Sautéed Shrimp and Lobster with Garlic, Tomatoes, Basil and Lemon Butter Sauce over Angel Hair Pasta...25.95
- Braised Leg of Rabbit (bone-in) with Herbs, Shitaki Mushrooms, Pearl Onions, White Wine and Tomato Sauce...19.95
- Brook Trout Almandine- Filet of Trout rolled in Mustard, encrusted with Almonds and lightly sautéed...19.95
- Sautéed Filet of Halibut a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)...23.95
- King Crab Legs (1lb.) served with Drawn Butter and Homemade Mustard Sauce...38.95
- Char Broil Bone-In Rib eye Steak (24.oz.)...34.95
- Bacon wrapped Meatloaf served with Mashed Potatoes, Corn and Gravy...17.96
- Pork Shank braised in White Wine, Herbs and Tomato Sauce over Risotto...20.95
- Seafood Ravioli – Raviolis filled with Shrimp, Sea Scallops and Crawfish in a Saffron White Wine Cream Sauce with diced Tomatoes and Peas...20.95
- Potato Encrusted Tilapia with Capers, Garlic, Herbs and Tomato Sauce...19.95
- Swordfish Cajun Style served with Mango, Corn Black Bean Salsa...21.95
- Filet Mignon of Pork Scaloppini a la Piccata...18.95
- Veal Stroganoff served over Egg Noodles...22.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95
- Coastal Ridge Chardonnay (California) 2015 - \$8.00
- Cadonini Pinot Grigio (Italy) 2016 - \$8.00
- Zeller Schwarze Katz Riesling (Mosel, Germany) 2016 - \$9.00
- Toasted Head Chardonnay (California) 2016 - \$9.95
- Babich Sauvignon Blanc (Marlborough, NZ) 2017 - \$10.95
- Red Diamond Pinot Noir (California) 2012 - \$8.00
- Coastal Ridge Merlot (California) 2015 - \$8.00
- Coastal Ridge Cabernet Sauvignon (California) 2015 - \$8.00

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

Featured Draft Beer: Hoboken Brewing's Citra Pale Ale (5.1% abv)– \$7.50