

Today's Specials

Thursday, March 14, 2019

Appetizers

- Beef Carpaccio - Filet Mignon thinly sliced and served on a Bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers, and Onions with a Basil infused Olive Oil Dressing...10.95
- Spinach and Berries Salad – Strawberries, Blueberries, Dried Cranberries, Goat Cheese, Pistachios and Mandarin Oranges with Honey Orange Dressing...9.95
- Asparagus wrapped in Prosciutto with Fresh Mozzarella, Sun Dried Tomatoes and Roasted Red Peppers with Basil Olive Oil...10.95
- Baby Mixed Greens Salad with Gorgonzola Cheese, Pears, Caramelized Walnuts and Balsamic Dressing...9.95
- Stuffed Endive with Lump Crabmeat, Tomatoes, Capers, Onions and House Vinaigrette Dressing...11.95
- Tricolor Salad – Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds, Goat Cheese and a Honey Balsamic Dressing...9.95
- Stuffed Portobello Mushroom with Spinach, Goat Cheese and Breadcrumbs in a Shallot and Red Wine Sauce...10.95

Entrées

- Pan Seared Filet of Opah with Cajun Spices served over a bed of Steam Spinach with Grape Tomatoes, White Wine, Honey Mustard and Tarragon Sauce...24.95
- Char-Broiled Petite Top Sirloin (6 oz.) with Au Poirve Sauce...20.95
- Roasted Veal T-Bone (14 oz.) with Shallots, Red Wine and Mushrooms...26.95
- Elk Osso Buco – Braised Shank of Elk in White Wine, Herbs and Tomato Sauce over Risotto...25.95
- Lamb Stew – A French Country Style Stew with tender pieces of Lamb Braised with Vegetables, White Wine and Tomato Sauce over Egg Noodles...21.95
- Sautéed Shrimp and Lobster Fra diavolo over Tagliatelle...26.95
- Four Cheese Ravioli (Ricotta, Mozzarella, Parmesan and Romano) with Sautéed Shrimp in Arrabiata Sauce...19.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Potato Encrusted Filet of Perch with Capers, White Wine, Herbs and Tomato Sauce...19.95
- Sautéed Wild Boar Sausage with Onions, White Wine, Herbs and Tomato Sauce over Tagliatelle...20.95
- King Crab Legs (1 lb.) served with Drawn Butter and Home Made Mustard Sauce...38.95
- Sautéed Filet of Tilapia Francaise ...19.95
- Sautéed Filet of Barramundi a la Veracruz...20.95

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
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- 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**