

Today's Specials

Monday, February 8, 2016

Appetizers

- Grilled Tuna Niçoise Salad with Red Potatoes, Onions,
Green Beans, Tomatoes, Kalamata Olives, Hard-boiled Egg and Mustard Dressing...9.95*
Stuffed Endive with Lump Crabmeat served with Tomatoes, Onions, Capers and a Light Herb Vinaigrette...9.95
Baby Mixed Greens Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese and Balsamic Dressing...8.95
*Tricolor Salad – Arugula, Radicchio, Endive, Mandarin Oranges, Strawberries, Toasted Almonds, and Goat Cheese served
with a Honey Balsamic Dressing...9.95*
Hot Appetizer – Oysters Rockefeller, Clams Casino and Lump Crabmeat stuffed Mushroom topped with melted Swiss...10.95
Portobello Mushroom topped with Spinach, Goat Cheese and Bread Crumbs with Shallot and Red Wine Sauce...7.95
Asparagus wrapped with Prosciutto served with Fresh Mozzarella, Sundried Tomatoes and Basil Olive Oil...9.95
*Seafood Salad – Sea Scallops, Shrimp, Calamari and Mussels tossed with Sweet Peppers and Onions
in a Cilantro Vinaigrette...11.95*

Entrées

- Alaskan King Crab Legs (1lb)...36.95*
Peppercorn Encrusted Swordfish Steak Au Poivre...21.95
Crabmeat stuffed Tilapia served with Beurre Blanc...22.95
Braised Lamb Shank with Rosemary, Garlic and Red Wine...24.95
Filet of Cod a la Veracruz – sautéed with Green Olives, Tomatoes, Capers, Garlic and Herbs...20.95
Sautéed Filet Mignon of Pork Medallions with Shitake Mushrooms, Shallots, Herbs and Red Wine...18.95
Pork Shank served over Risotto with White Wine, Herbs and a touch of Tomato Sauce...19.95
Cajun Style Flat Iron Steak with sautéed Bell Peppers, Mushrooms and Onions...20.95
Traditional Chicken Pot Pie with a Puff Pastry topping...16.95
Sautéed Shrimp and Lobster over Penne a la Vodka...24.95
Potato Encrusted filet of Halibut a la Provençal...21.95
Veal and Pork Ravioli with Chili Tomato Sauce...17.95
Beef Stroganoff served over Egg Noodles...19.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2013 - \$8.00
Cadonini Pinot Grigio (Italy) 2013 - \$8.00
Cono Sur Dry Riesling (Chile) 2013 - \$8.00
Hogue Sweet Riesling (Washington) 2013 - \$8.00
Toasted Head Chardonnay (California) 2013 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2013 - \$9.95

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

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