

Today's Specials

Friday, October 9, 2015

Appetizers

Lobster Bisque...7.95

Tri Color Salad – Endive, Arugula, Radicchio, Pine Nuts, Strawberries, Mandarin Oranges, Brie Cheese and Raspberry Vinaigrette...9.95

Stuffed Avocado with Lump Crabmeat with Tomatoes, Capers and Onions and a Light Herb Vinaigrette...10.95

Tuna Carpaccio – Ahi Tuna thinly sliced and served rare on a bed of Arugula with Sesame Seeds, Onions, Capers, Tomatoes and a Soy Sauce Reduction...11.95

Peach and Avocado Salad with Mixed Greens, Goat Cheese, Toasted Almonds and a Honey Balsamic Dressing...9.95

Baby Mixed Greens Salad with Caramelized Walnuts, Fresh Pears, Gorgonzola Cheese and Balsamic Dressing...8.95

Hot Appetizer – Oyster Rockefeller, Clams Casino and baked Stuffed Mushrooms with Lump Crabmeat topped with melted Swiss Cheese...10.95

Greek Salad with Sweet Peppers, Onions, Tomatoes, Cucumbers, Kalamata Olives, and Feta Cheese with a Red Wine and Oregano Vinaigrette...8.95

Entrées

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

Veal Stroganoff served over Egg Noodles...18.95

Roasted Leg of Lamb with Fresh Pears and Pernod...22.95

Sautéed Shrimp and Lobster over Spinach Fettuccini a la Vodka...24.95

Blackened filet of Hamachi served with a Mango, Corn and Black Bean Salsa...21.95

Seafood Risotto – Scallops, Rock Shrimp, Mussels and Clams sautéed in White Wine and Cream served over Saffron Risotto...25.95

Sesame Seed Encrusted Chilean Sea Bass served with Sweet Bell Peppers and Scallions in a Soy Sauce...21.95

Sautéed Bacon wrapped Veal Tenderloin Medallions with Shallots, Mushrooms and Madeira Wine Sauce...22.95

Breaded Filet Mignon of Pork Medallions sautéed with Apples, Brandy and Cream...18.95

Pan Seared Cod over Steamed Spinach with an Orange-Balsamic Glaze...23.95

Cajun Style Ribeye with sautéed Onions, Mushrooms and Peppers...24.95

Confit of Duck served with a Fresh Blueberry Sauce...23.95

Filet of Grouper a la Veracruz...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