

Today's Specials

Thursday, January 10, 2019

Appetizers

- Portobello Mushroom Topped with Sautéed Spinach, Goat Cheese, Bread Crumbs, Shallots and Red Wine Reduction...8.95
Poach Pear Salad – Bed of Arugula Topped with Sliced Pears, Prosciutto, Blue Cheese Crumbles and Raspberry Vinaigrette...9.95
Frisse and Apple Salad with Dried Cranberries and Pecans with Honey Maple and Cider Vinegar Dressing...9.95
Baby Green Salad with Caramelized Walnuts, Pears and Gorgonzola Cheese, Balsamic Dressing...9.95
Tricolor Salad – Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds, Goat Cheese and Honey Balsamic Dressing...9.95
Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions with House Vinaigrette...11.95
Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Shaved Parmesan Cheese, Tomatoes, Capers and Onions with a Basil infused Olive Oil Dressing...10.95

Entrées

- Char-Broiled Bone-in Rib eye Steak (24oz.)...39.95
King Crab Legs (1 lb.) served with Homemade Mustard Sauce and drawn Butter...38.95
Berkshire Pork Shank braised in White Wine, Herbs and Tomato Sauce served over Risotto...22.95
Sautéed Filet of Branzini with Garlic, Cilantro, Tomato, White Wine Butter Sauce...21.95
Sautéed Shrimp and Lobster with Garlic, Diced Tomato, Lemon, Basil Butter Sauce over Tagliatelle...26.95
Seafood Ravioli (Shrimp, Crawfish, Scallops) with Peas, Tomato, White Wine and Saffron Cream Sauce...20.95
Filet of Barramundi sautéed with a la Vera Cruz over Risotto...19.95
Wild Boar Sausage with Garlic, Herbs, Tomato Sauce, White Wine, Demi-Glaze over Fettuccini...20.95
Duck Confit – Half Duck Baked and served with Blueberry Sauce...23.95
Sautéed Filet Mignon of Pork Medallions au Poivre...19.95
Sautéed Filet of Tubot a la Piccata...23.95

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

Featured Wine by the Glass: Argiano 'Solengo' Super Tuscan 2014

\$24/ Glass & \$88/ Bottle (Cabernet Sauvignon, Petit Verdot, Merlot and Syrah)

Featured Bottle Beer – Samuel Smith Winter Welcome \$7 (6 % abv)

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