

Today's Specials

Friday, April 19, 2019

Appetizers

Lobster Bisque...6.95

Coconut Shrimp with Tangy Dipping Sauce...9.95

Spring Salad with Baby Kale, Fresh Strawberries, Sliced Avocado, Pistachios, Goat Cheese
And Honey Lemon Poppy Seed Dressing...10.95

Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95

Portobello Mushroom with Spinach, Goat Cheese and Breadcrumbs in a Shallot Red Wine Sauce...10.95

Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts and Balsamic Dressing...9.95

Tricolor Salad - Radicchio, Endive, Arugula, Goat Cheese, Strawberries, Oranges, Toasted Almonds
and Honey Balsamic Dressing...9.95

Entrées

King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...38.95

Sautéed Filet of Organic Irish Salmon over a bed of Steamed Spinach drizzled with Mandarin Orange Ginger Sauce...26.95

Branzini Oscar – Sautéed Filet of Branzini topped with Lump Crabmeat, Asparagus and Beurre Blanc Sauce...25.95

Sesame Encrusted Filet of Mahi Mahi with Bell Peppers, Scallions and Ginger Soy Sauce...19.95

Seafood Ravioli (Shrimp, Crab, Crawfish, Scallops) with Diced Tomato, Peas, and Saffron Cream Sauce...19.95

Sautéed Chicken with a Medley of Organic Mushrooms in a Red Wine Demi-glace over Fettuccini Pasta...21.95

Sautéed Filet of Yellow Tail Rock Fish a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)
served over Risotto...21.95

Magret de Canard – Roasted Duck Breast served with Shallots and Balsamic Fig Reduction...21.95

Elk Osso Bucco – Braised Elk Shank in White Wine, Herbs and light Tomato Sauce over Risotto...25.95

Pan Seared Filet of Swordfish with Cajun Spices served with Mango, Corn and Black Bean Salsa...22.95

Sautéed Shrimp and Lobster a la Vodka over Crusted Red Pepper Fettuccini...26.95

Lamb Stew - Braised tender pieces of Lamb in White Wine, Herbs and Tomato Sauce over Egg Noodles...21.95

Sautéed Filet Mignon of Pork Provençale...19.95

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