

Today's Specials

Friday, November 17, 2017

Appetizers

- Dungeness Crab Clusters...19.95
Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts and Balsamic Dressing...9.95
Asparagus wrapped in Prosciutto with Fresh Mozzarella, Sundried Tomatoes and Roasted Red Peppers...9.95
Baked Clams stuffed with Breadcrumbs, Shallots, Italian Herbs and Butter...9.95
Spinach Salad with Apples, Toasted Pecans, Feta Cheese, Dried Cranberries and Honey Maple Vinaigrette...9.95
Tricolor Salad- Endive, Radicchio, Watercress, Mandarin Oranges, Strawberries, Goat Cheese and Toasted Almonds with Honey Balsamic Dressing...9.95
Beef Carpaccio – Filet Mignon, thinly sliced over Arugula with Parmesan Cheese, Tomatoes, Capers and Red Onions and Basil infused Olive Oil...10.95
Warm Stuffed Artichoke with Zucchini, Mozzarella Cheese, Herbs, Breadcrumbs and Parmesan Cheese...7.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
Sautéed Shrimp and Lobster with Garlic and Tomatoes in a Lemon Butter Sauce over Fettuccini...25.95
Char-Broiled Bone-in Rib Eye Steak (22 oz)...29.95
Deep Fried Coconut Shrimp served with Tangy Orange Dipping Sauce...20.95
Traditional Pot Roast served with Mashed Potatoes and Gravy...18.95
Pan Seared Sword Fish with Balsamic Glaze...21.95
Shepherd's Lamb Pie – Braised Ground Lamb with Spices and Vegetables topped with Browned Mashed Potatoes...19.95
Sautéed Chicken with Pearl Onion, Trumpet Royale Mushrooms, White Wine, Herbs and Tomato Sauce Served Over Red Crushed Pepper Fettuccine...17.95
Fresh Pappardelle Pasta with a Berkshire Pork Ragu...18.95
Baked Filet of Barramundi with Roasted Garlic, Red Wine, Tomatoes and Black Olives...19.95
Roasted Veal Tenderloin with Shallots, Green Peppercorns, Mustard and a touch of Tomato Sauce...23.95
Braised Lamb Shank with Rosemary, Red Wine and Gorgonzola Demi-glace...24.95
Cheese Borsellini Pasta (Mozzarella, Parmesan) with Sautéed Shrimp a la Vodka...18.95
Sautéed Filet of Perch Veracruz Style over Risotto...19.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadonini Pinot Grigio (Italy) 2016 - \$8.00
Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00
Toasted Head Chardonnay (California) 2015 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$9.95

Coastal Ridge White Zinfandel (California) 2015 - \$8.00

Red Diamond Pinot Noir (California) 2012 - \$8.00
Coastal Ridge Merlot (California) 2014 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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