

Today's Specials

Friday, October 19, 2018

Appetizers

- Stuffed Avocado with Shrimp, Corn and Cherry Tomatoes over Greens with Lemon Greek Yogurt Dressing...10.95
- Baked Puff Pastry filled with Brie, Apricot Jam and Toasted Almonds over Greens drizzled with Apricot Honey...10.95
- Asparagus with Lump Crabmeat, Tomatoes, Capers and Onions with House Vinaigrette Dressing...10.95
- Beef Carpaccio – Filet Mignon thinly sliced and served on a Bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers and Onions with Basil infused Olive Oil Dressing...10.95
- Spinach Salad with Apples, Feta Cheese, Pecans and Dried Cranberries with a Maple Cider Dressing...9.95
- Warm Stuffed Artichoke with Fresh Mozzarella, Parmesan Cheese, Herbs and Breadcrumbs...10.95
- Baby Mixed Greens Salad with Gorgonzola Cheese, Pears and Caramelized Walnuts with Balsamic Dressing...9.95
- Tricolor Salad – Endive, Arugula, Radicchio, Apples, Mandarin Oranges, Goat Cheese and Toasted Almonds With Honey Balsamic Dressing...9.95

Entrées

- Char-Broiled Strip Steak (14 oz.)...26.95
- King Crab Legs (1lb.) served with Drawn Butter and Homemade Mustard Sauce...38.95
- Roasted Leg of Venison with Shallots, Shitake Mushrooms, Red Wine and Demi-glaze...25.95
- Lamb 'Volcano' Shank Braised in Herbs, White Wine and Tomato Sauce over Risotto...25.95
- Rock Shrimp with Spinach, White Wine, Tomatoes and Ricotta Cheese over Penne Pasta...24.95
- Traditional Pot Roast served with Mashed Potatoes and Gravy...21.95
- Pan Seared Filet of Wahoo over Spinach Fettuccini with White Truffle Butter Sauce...23.95
- Sautéed Barramundi with Garlic, Tomato, Kalamata Olives and Red Wine...19.95
- Braised Leg of Rabbit with Pearl Onions, Trumpet Royal Mushrooms, Red Wine Demi-Glaze...19.95
- Duck Magret – Roasted Duck Breast with Shallots, Balsamic Fig Reduction...21.95
- Sautéed Filet Mignon of Pork Medallions with Apples, Onions, Brandy and Cream...19.95
- Wild Mushroom Ravioli with sautéed Chicken, Shallots, Marsala Tomato Sauce...18.95
- Filet of Red Snapper a la Vera Cruz Style...22.95
- Filet of Red Trout a la Meunier...20.95

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 – \$15.00

Featured Draft Beer: Ayinger Oktober Fest-Märzen (5.8% abv)– \$8.00