

Today's Specials

Thursday, November 7, 2019

Appetizers

- Dungeness Crab Legs served with Drawn Butter and Chilled Mustard Sauce...20.95
Baked Escargot with Compound Butter and Breadcrumbs...8.95
Tricolor Salad– Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese, Toasted Almonds and Honey Balsamic Vinaigrette...9.95
Stuffed Endive with Lump Crab Meat served with Tomatoes, Capers, Onions, and House Vinaigrette...11.95
Hot Appetizer – Oysters Rockefeller, Clams Casino and a stuffed Mushroom with Lump Crab Meat topped with melted Swiss Cheese...12.95
Spinach Salad with Apples, Feta Cheese, Dried Cranberries, Pecans and Maple Cider Vinaigrette...10.95
Beef Carpaccio - Filet Mignon thinly sliced (rare) with Capers, Red Onions and Parmesan Cheese over Arugula with Basil Olive Oil...10.95

Entrées

- Bacon Wrapped Meatloaf served with Mashed Potatoes, Corn and Gravy...17.95
Loch Duart Salmon Filet pan seared with Sesame Seeds served with Bell Peppers and Scallion Soy Sauce...24.95
Traditional Pot Roast served with Mashed Potatoes and Gravy...21.95
Sautéed Filet of Corvina with Mushrooms, Red Wine, Roasted Garlic, Black Olives and Tomatoes...20.95
Sautéed Filet Mignon of Pork with Shallots, White Wine, Green Peppercorns and a touch of Mustard...19.95
Braised Leg of Rabbit with a Medley of Mushrooms, Pearl Onions, White Wine, Herbs and Tomato Sauce over Risotto...19.95
Trumpet Royale Mushrooms with Sautéed Chicken in a Shallots, Red Wine Demi-Glaze Sauce over Fettuccini...21.95
Potato Encrusted Filet of Halibut served with Garlic, Capers and Tomato Sauce...26.95
King Crab Legs (1 lb.) served with Drawn Butter and Chilled Mustard Sauce...39.95
Sautéed Monkfish with Shallots, Mushrooms and Marsala Wine...21.95
Arugula and Ricotta Cheese Ravioli with Sautéed Sausage a la Vodka...19.95
Peppercorn Encrusted Filet of Sturgeon Au-Poivre...20.95
Char-Broiled T–Bone Steak (22 oz.)...32.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - 9.95
Coastal Ridge Chardonnay (California) 2017 - 8.00
Cadonini Pinot Grigio (Italy) 2017 - 8.00
Zeller Schwarze Katz Riesling (Mosel, Germany) 2017 - 9.00
Toasted Head Chardonnay (California) 2017 - 9.95
Babich Sauvignon Blanc (Marlborough, NZ) 2018 - 10.95
Coastal Ridge White Zinfandel (California) 2016 - 8.00
Red Diamond Pinot Noir (California) 2012 - 8.00
Coastal Ridge Merlot (California) 2015 - 8.00
Coastal Ridge Cabernet Sauvignon (California) 2015 - 8.00

Featured Seasonal Beer Bottles

- Southern Tier Brewing (NY) Pumping Imperial Ale (8.6%) – 10.00
Southern Tier Brewing (NY) Warlock Imperial Stout (8.6%) – 10.00

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