

Today's Specials

Tuesday, February 20, 2018

Appetizers

- Stuffed Portobello Mushroom with Goat Cheese, Breadcrumbs and Shallot Red Wine Sauce...8.95
Stuffed Avocado with Lump Crabmeat, Tomatoes, Onions and Capers with Light Herb Vinaigrette...11.95
Baby Greens Salad with Gorgonzola Cheese, Caramelized Walnuts with Balsamic Dressing...9.95
Tri-Color Salad – Arugula, Endive, Radicchio, Mandarin Oranges, Strawberries, Toasted Almonds and Goat Cheese
With Honey Balsamic Dressing...9.95
Asparagus wrapped with Smoked Salmon and served with Capers, Red Onions and Sour Cream Dill Sauce...9.95
Melon with Prosciutto, Fresh Mozzarella, Sun Dried Tomatoes and Roasted Red Peppers with a Basil Olive Oil...8.95
Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Tomatoes,
Capers and Red Onions served with Basil Infused Olive Oil...\$11.95

Entrées

- Duck Confit – Roasted Half Duck served with Blueberry Sauce...23.95
Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
Lobster Ravioli served with diced Tomatoes, Peas and Saffron White Wine Cream Sauce...18.95
Char-Broiled Flat Iron Steak with Sautéed Onions, Mushrooms and Bell Peppers...22.95
Sautéed Shrimp and Lobster over Fettuccini a la Vodka...24.95
Sautéed Filet of Perch Veracruz Style over Parmesan Risotto...19.95
Veal Stew- Tender pieces of Veal braised with White Wine, Herbs and Tomato Sauce over Egg Noodles...21.95
Lamb Osso-Bucco braised with Garlic, Rosemary, Red Wine, Demi-glaze and Blue Cheese Sauce...21.95
Sautéed Filet Mignon of Pork Medallions with Shallots, Green Peppercorns and White Wine Sauce...18.95
Sautéed Filet of Mahi-Mahi with Shitake Mushrooms, Tomatoes, Red Wine and Herbs...19.95
Coq au Vin – Free Range Organic Chicken slowly cooked with Vegetables and Mushrooms in Red Wine...17.95
Pan Seared Swordfish Drizzled with a Balsamic Orange Glaze...21.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadenini 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 - \$10.95

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

Featured Seasonal Beer Old Rasputin Imperial Stout – 7.00