

Today's Specials

Wednesday, October 9, 2019

Appetizers

- Stuffed Endive with Jumbo Lump Crabmeat, Tomatoes, Capers, Onions and House Vinaigrette...11.95
Melon and Prosciutto with Fresh Mozzarella, Sun Dried Tomatoes and Roasted Peppers with Basil Olive...10.95
Tri-color Salad - Arugula, Endive and Radicchio with Oranges, Goat Cheese, Strawberries, Toasted Almonds and a Light Raspberry Dressing...9.95
Beef Carpaccio - Filet Mignon (rare) thinly sliced served over Arugula with Red Onions, Tomatoes, Capers Parmesan Cheese and Olive Oil...10.95
Hot Appetizer - Oysters Rockefeller, Clams Casino and Stuffed Mushroom with Lump Crabmeat topped with Melted Swiss Cheese...12.95
Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Candied Walnuts and Balsamic Dressing...9.95

Entrées

- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
King Crab Legs (1 lb.) served with Drawn Butter and Chilled Mustard Sauce...39.95
Bone-In Short Ribs of Beef braised and served with Mashed Potatoes and Gravy...26.95
Sautéed Shrimp and Lobster with Garlic, Diced Tomatoes, Basil Lemon Butter Sauce over Angel Hair Pasta...26.95
Sautéed Filet of Barramundi with Shitake Mushrooms, Garlic, Diced Tomatoes and Red Wine...20.95
Pan Seared Filet of Arctic Char Sesame Seed Encrusted and served with Ginger Orange Sauce...22.95
Meat Ravioli with Sautéed Mushrooms, Shallots and Red Wine Demi-glace...17.95
Roasted Leg of Lamb with Garlic, Rosemary and a Red Wine Reduction...23.95
Wild Boar Sausage in a Chipotle Sauce over Fresh Gnocchi...21.95
Pan Seared Filet of Swordfish drizzled with Truffle Glaze...22.95
Sautéed Filet of Red Snapper a la Provençale...23.95
Char Broiled Bone-in 18 Oz Rib-eye...29.95

House Wines by the Glass

- Wölffer 139 Dry Rose Cider (New York) - 9.00
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) Pumking Imperial Ale (8.6%) - 10
Southern Tier Brewing (NY) Warlock Imperial Stout (8.6%) - 10

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