

Today's Specials

Thursday, December 6, 2018

Appetizers

- Homemade Empanada with Spinach, Artichoke Hearts, Mozzarella and Parmesan cheese over Fresh Spinach...9.95
Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95
Baked Escargot with Butter, Herbs and Breadcrumbs...8.95
Winter Salad with Romaine Lettuce, Pears, Apples, Dried Cranberries, Cashews with Honey Lemon Poppy Seed Dressing...9.95
Stone Crab Claws (1lb.) Chilled and served with Homemade Mustard Sauce and drawn Butter...29.95
Portobello Parmesan Risotto topped with Short Rib in a Red Wine, Demi-Glaze...11.95
Spinach Salad with Apples, Feta Cheese, Dried Cranberries and Pecans with Maple Cider Vinaigrette...9.95
Baby Mixed Greens Salad with Gorgonzola cheese, Pears, Caramelized Walnuts and Balsamic Dressing...9.95
Beef Carpaccio – Filet Mignon thinly sliced and served over a bed of Arugula with shaved Parmesan Cheese, Tomatoes, Onions, Capers and Basil Olive oil...10.95

Entrées

- Char-Broiled Porterhouse Steak (28 oz.)...39.95
Sautéed Shrimp and Lobster over Spinach Angel Hair in a White Wine, Butter, Tomato and Basil Sauce...26.95
Coq Au Vin – Traditional French preparation of Chicken slowly cooked in Red Wine...17.95
Jalapeno Pepper and Monterey Jack Cheese Ravioli with Pork Sausage a la Vodka Sauce...19.95
Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
Wild Boar Stew- Braised pieces of Boar in White Wine, Herbs, Demi-glaze and Tomatoes and Egg Noodles...21.95
Sautéed Filet Mignon of Pork with Shallots, Green Peppers, White Wine and Mustard...18.95
Potato Encrusted Filet of Tilapia with Capers, White Wine and Tomato Sauce...19.95
Pan Seared Sea Scallops over Tagliatelle with Tomatoes, White Wine, Peas Saffron Cream Sauce...26.95
Braised Leg of Rabbit with Scallions, Medley of Mushrooms and Red Wine...19.95
Portobello Mushroom, Spinach and Mozzarella Ravioli with sautéed Chicken, Shallots, Tomato and Marsala Wine Sauce...18.95
Sautéed Filet of Red Snapper a la Veracruz served over Risotto...20.95
Sautéed Filet of Mahi-Mahi Provençale...19.95

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

Featured Draft Beer: Carton Brewing (Atlantic Highlands, NJ)

Shipwreck Barrel Aged Honey Porter (10% ABV) \$9/10oz

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