

Today's Specials

Saturday, August 12, 2017

Appetizers

Snow Crab Clusters...19.95

Fresh Peach and Avocado Salad with Baby Greens, Toasted Almonds, Goat Cheese and Honey Balsamic Dressing...9.95
Tri Color Salad – Arugula, Radicchio and Endive, Mandarin Oranges, Brie Cheese, Pine Nuts and Strawberries with Raspberry Dressing...9.95

Quinoa and Black Bean Salad over Arugula with Sweet Peppers, Red Onion, Scallions and Cilantro dressed in Cilantro Vinaigrette...9.95

Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts and Balsamic Dressing...9.95
Beef Carpaccio - Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Tomatoes, Capers and Onions with a Basil Vinaigrette...10.95

Warm Stuffed Artichoke with Zucchini, Garlic, Breadcrumbs, Fresh Mozzarella and Parmesan Cheese...7.95
Stuffed Avocado with Lump Crab Meat served with Tomatoes, Capers, Onions and Light Herb Vinaigrette Dressing...11.95
Sautéed Chorizo with Onions, Shrimp, White Wine and Demi Glaze Sauce...9.95

Entrées

Alaskan King Crab Legs (1lb)...36.95

Roasted Veal T-bone steak with Mushrooms, Shallots and Red Wine...25.95

Braised Leg of Rabbit with Organic Maitake Mushrooms, Shallots, Green Peppercorns, White Wine and touch of Mustard...19.95

Sautéed Filet Mignon of Pork with Onions, Oregano, White Wine and Tomato Sauce...18.95

Filet of Red Rockfish with Lemon Butter Beurre Blanc Sauce...18.95

Wild Boar Shank Braised in White Wine, Herbs and Tomato Sauce over Risotto...21.95

Pan Seared Filet of Arctic Char with Scallions, Bell Peppers and Ginger Soy Reduction...21.95

Magret de Canard – Roasted Duck Breast with Shallots and Blueberry Ginger Sauce...21.95

Sautéed Shrimp and Lobster over Black Pepper Fettuccini in a Vodka Sauce...25.95

Cajun Style Mahi Mahi with Black Bean, Mango and Corn Salsa...19.95

Broccoli Rabe and Sausage Ravioli with Shrimp in a Tomato, White Wine and Roquefort Butter Sauce...19.95

Soft Shell Crabs Meuniere...25.95

Char Broiled Strip Steak...24.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00

Cadonini Pinot Grigio (Italy) 2015 - \$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 - \$9.95

Coastal Ridge White Zinfandel (California) 2013 - \$8.00

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