

Today's Specials

Saturday, April 29, 2017

Appetizers

- Tri-Color Salad with Arugula, Endive, Radicchio,
Toasted Almonds, Strawberries, Mandarin Oranges and Goat Cheese with Honey Balsamic Vinaigrette...9.95
Roasted Beet Salad over Arugula with Goat Cheese, Pistachios and Honey Lemon Vinaigrette...9.95
Baby Mixed Greens with Caramelized Walnuts, Fresh Pears, Gorgonzola Cheese and Balsamic Dressing...9.95
Stuffed Avocado with Lump Crabmeat served with Fresh Tomatoes, Onions, Capers and Herb Vinaigrette...10.95
Asparagus Salad with Hearts of Palm, Artichoke Hearts, Tomatoes, Roasted Red Peppers with Mustard Dressing...8.95
Sliced Portobello and Shrimp with Fresh Mozzarella and Roasted Red Peppers topped with Fresh Mozzarella and Roasted Peppers and served with Shallots and Red Wine reduction...8.95
Salmon Carpaccio – Smoked Salmon thinly sliced and served on a Bed of Arugula with Capers, Red Onions and Lemon Vinaigrette...9.95
Greek Salad-Sweet Peppers, Cucumbers, Onions, Tomatoes, Feta Cheese, Kalamata Olives, Pepperoncini Peppers with Oregano Vinaigrette...8.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
Char Broiled Bone-In Rib-eye...29.95
Spinach Ravioli with Shrimp in a Vodka Sauce...19.95
Filet Mignon of Pork Medallions a la Provençal...18.95
Sautéed Shrimp and Lobster over Fettuccini with Garlic, Tomatoes, Herbs, Lemon and Butter Sauce...25.95
Sautéed Filet of Cobia with Tomatoes, Mushrooms, Thyme, Black Olives and Red Wine...21.95
Sautéed Filet of Barramundi Veracruz Style (Tomatoes, Garlic, Capers, Green Olives and White Wine...19.95
Sautéed Filet of White Sturgeon with Shallots, Green Peppercorns, White Wine and Demi Glace Sauce...21.95
Petite Lamb Osso Bucco braised in White Wine, Herbs and Tomato Sauce over Risotto...18.95
Bacon wrapped Quail with Shallots, Mushrooms and Madeira Wine...19.95
Pan Seared Arctic Char over a bed of steamed Spinach with Orange Balsamic Glaze...23.95
Roasted Leg of Lamb with Garlic, Rosemary, Red Wine and Mushrooms...22.95
Peppercorn Encrusted Petite Buffalo Top Sirloin Au Poivre...24.95
Veal Stroganoff served over Egg Noodles...18.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadenini 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) 2013 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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