

Today's Specials

Friday, March 22, 2019

Appetizers

- Sautéed Chorizo and Shrimp with Onions and a White Wine Demi-Glaze...10.95
- Baby Spinach and Berry Salad – Strawberries, Blueberries and Raspberries over Baby Spinach with Goat Cheese, Pecans and Strawberry Balsamic Dressing...10.95
- Asparagus Salad with Artichokes Hearts, Red Onions, Roasted Red Peppers and Hearts of Palm and Mustard Dressing...9.95
- Baby Mix Greens Salad with Fresh Pears, Gorgonzola Cheese, Caramelized Walnuts and a Balsamic Dressing...9.95
- Stuffed Endive with Lump Crabmeat, Tomatoes, Capers, Onions and a House Vinaigrette Dressing...11.95
- Tricolor Salad – Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds and Brie Cheese, and Raspberry Vinaigrette...9.95
- Beef Carpaccio - Filet Mignon thinly sliced and served on a Bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers, and Onions and Basil infused Olive Oil Dressing...10.95

Entrées

- King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...38.95
- Pan-seared Sea Scallops over Pappardelle with Diced Tomatoes, Peas and Saffron White Wine Cream Sauce...28.95
- Char-broiled Bone in Ribeye Steak (20 oz)...30.95
- Pan-seared Filet of Mako Shark with Cajun Spices served with a Mango, Corn, Black Bean Salsa...20.95
- Magret de Canard – Roasted Duck Breast with Shallots and a Balsamic Fig Reduction...21.95
- Veal Rollatini – Breaded Veal Scallopini stuffed with Prosciutto, Spinach and Provolone Cheese served with Shitake Mushrooms and Shallot, Madeira Wine Sauce...24.95
- Potato Encrusted Filet of Halibut with Capers, Herbs and White Wine Tomato Sauce...26.95
- Roasted Garlic and Goat Cheese Ravioli with Sautéed Sweet Italian Sausage, Onions, Diced Tomato, Basil and Olive Oil...19.95
- Char-Broiled Petite Top Sirloin (6 oz.) with Au Poirve Sauce...20.95
- Roasted Leg of Lamb with a Garlic, Rosemary and Red Wine Demi-glace...22.95
- Sautéed Monkfish with Shallots, Mushrooms, and a Marsala Tomato Sauce...21.95
- Sautéed Filet of Red Snapper a la Veracruz...23.95
- Sautéed Filet Mignon of Pork Provençal...18.95

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

32oz Pitcher of Red or White Sangria – \$15