

Today's Specials

Wednesday, January 16, 2019

Appetizers

- Stuffed Endive with Lump Crabmeat, Tomatoes, Capers, Onions with House Vinaigrette...11.95
- Hot Appetizer - Oysters Rockefeller, Clams Casino and baked stuffed Mushroom with Lump Crabmeat, topped with melted Swiss cheese...10.95
- Baby Mixed Greens and Apple Salad with Dried Cranberries, Pecans, Feta Cheese and Honey Maple Cider Vinegar Dressing...9.95
- Beef Carpaccio - Filet Mignon Thinly Slice on a bed of Arugula with Shaving Parmesan Cheese, Tomatoes and Onions with Basil Infused Olive Oil Dressing...10.95
- Tricolor Salad - Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds, Goat Cheese, and a Honey Balsamic Dressing...9.95

Entrées

- Pan Seared Swordfish served with Truffle Balsamic Glaze...22.95
- King Crab Legs (1 lb.) served with Homemade Mustard Sauce and drawn Butter...38.95
- Steak Frites – Grilled Flat Iron Steak served with Roquefort Butter and French Fries...22.95
- Veal Porterhouse roasted and served with sautéed Mushrooms and Brandy Cream Sauce...29.95
- Jumbo Pan Seared Sea Scallops over Spinach Fettuccini in a Truffle Butter Cream Sauce...28.95
- Sautéed Monkfish with Shallots, Shitake Mushrooms and Madeira Wine Sauce...21.95
- Seafood Ravioli (Shrimp, Crawfish, Scallops) with Peas, Tomato, White Wine and Saffron Cream Sauce...19.95
- Sautéed Filet of Barramundi with Garlic, Diced Tomatoes, White Wine, Herbs and Saffron Cream Sauce over Risotto...20.95
- Wild Boar Sausage with Garlic, Herbs, Tomato Sauce, White Wine, Demi-Glaze over Fettuccini...20.95
- Sautéed Filet Mignon of Pork with Mushrooms, Garlic, Red Wine and Herb Demi Glaze...19.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95

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 Wine by the Glass: Argiano 'Solengo' Super Tuscan 2014

\$24/ Glass & \$88/ Bottle (Cabernet Sauvignon, Petit Verdot, Merlot and Syrah)

Featured Bottle Beer – Samuel Smith Winter Welcome \$7 (6 % abv)

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