

Today's Specials

Friday, November 8, 2019

Appetizers

Vol au Vent de Veau – Puff Pastry filled with tender pieces of Natured Veal in a rich Mushroom, Cognac and Cream Sauce...10.95

Baked Escargot with Compound Butter and Breadcrumbs...8.95

Puff Pastry filled with Asparagus, Prosciutto and Gruyère Cheese over Mixed Greens with Honey Dijon Dressing...8.95

Fall Salad – Butternut Squash, Quinoa, Black Beans, Sweet Peppers and Feta Cheese over Arugula with Honey Balsamic Dressing...9.95

Tricolor Salad– Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese, Toasted Almonds and Honey Balsamic Vinaigrette...9.95

Stuffed Avocado with Lump Crab Meat served with Tomatoes, Capers, Onions, and House Vinaigrette...11.95

Spinach Salad with Apples, Feta Cheese, Dried Cranberries, Pecans and Maple Cider Vinaigrette...10.95

Entrées

Dungeness Crab Legs served with Drawn Butter and Chilled Mustard Sauce...26.95

Loch Duart Salmon Filet pan seared with Sesame Seeds served with Bell Peppers and Scallion Soy Sauce...24.95

Traditional Pot Roast served with Mashed Potatoes and Gravy...21.95

Chicken Rollatini – Chicken Breast rolled with Prosciutto, Spinach and Provolone Cheese served with Shallots, Mushrooms and Madeira Wine Sauce...21.95

Pan Seared Black Sea Bass with Cajun Spices served with a Mango, Black Bean and Corn Salsa...25.95

Elk Stew – Pieces of Elk braised in a Tomato and Red Wine Sauce served over Egg Noodles...25.95

Sautéed Shrimp and Lobster with a Garlic, Basil, Lemon and Butter Sauce over Pappardelle Pasta...26.95

Sautéed Filet Mignon of Pork with Shallots, White Wine, Green Peppercorns and a touch of Mustard...19.95

Braised Leg of Rabbit with a Medley of Mushrooms, Pearl Onions, White Wine, Herbs and Tomato Sauce over Risotto...19.95

Trumpet Royale Mushrooms with Sautéed Chicken in a Shallots, Red Wine Demi-Glaze Sauce over Fettuccini...21.95

Potato Encrusted Filet of Halibut served with Garlic, Capers and Tomato Sauce...26.95

Sautéed Monkfish with Shallots, Mushrooms, a touch of Tomato and Marsala Wine Sauce...21.95

Arugula and Ricotta Cheese Ravioli with Sautéed Sausage a la Vodka...19.95

Peppercorn Encrusted Filet of Sturgeon Au-Poivre...20.95

Char-Broiled T–Bone Steak (22 oz.)...32.95

House Wines by the Glass

Valdo Prosecco NV (Italy) 187ml - 9.95

Coastal Ridge Chardonnay (California) 2017 - 8.00

Cadonini Pinot Grigio (Italy) 2017 - 8.00

Zeller Schwarze Katz Riesling (Mosel, Germany) 2017 - 9.00

Toasted Head Chardonnay (California) 2017 - 9.95

Babich Sauvignon Blanc (Marlborough, NZ) 2018 - 10.95

Coastal Ridge White Zinfandel (California) 2016 - 8.00

Red Diamond Pinot Noir (California) 2012 - 8.00

Coastal Ridge Merlot (California) 2015 - 8.00

Coastal Ridge Cabernet Sauvignon (California) 2015 - 8.00

Featured Seasonal Beer Bottles

Southern Tier Brewing (NY) Warlock Imperial Stout (8.6%) – 10.00

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