

Today's Specials

Monday, September 24, 2018

Appetizers

- Tricolor Salad-Endive, Arugula, Radicchio, Strawberries, Oranges, Goat Cheese and Toasted Almonds
With Honey Balsamic Dressing...9.95
- Asparagus, Crabmeat and Fontina Cheese Empanada over Romaine Greens with Light Herb Vinaigrette...11.95
- Baked Figs Stuffed with Gorgonzola, wrapped in prosciutto, and Drizzled with Honey...9.95
- Smoked Salmon Crostini – with a Cream Cheese, Capers and Dill Spread, Topped with Tomatoes,
Red Onion and Smoked Salmon...9.95
- Spinach and Apples Salad with Feta Cheese and Dried Cranberries with Maple Cider Vinaigrette...9.95
- Stuffed Avocado with Lump Crabmeat, Tomatoes, Onions and Capers with House Dressing...11.95

Entrées

- Sautéed Filet of Halibut a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)...23.95
Berkshire Pork Ragu over Fresh Parppardelle...20.95
- Pan seared Sea Scallops over Tagliatelle in a Cream, White Truffle Butter Sauce...28.95
- King Crab Legs (1lb.) served with Drawn Butter and Homemade Mustard Sauce...38.95
- Roasted Leg of Lamb with Garlic, Rosemary, Pears and Pernod Liqueur...22.95
- Seafood Ravioli – Ravioli filled with Shrimp, Sea Scallops and Crawfish in a Saffron White Wine Cream
Sauce with diced Tomatoes ...20.95
- Pan Seared Swordfish drizzled with Balsamic Fig Glaze...21.95
- Sautéed Filet Mignon of Pork with Shallots, Green Peppercorns, White Wine and a Touch of Mustard...18.95
- Medley of Organic Mushrooms with Sautéed Chicken in a Red Wine Demi-Glaze with herbs over
Crushed Red Pepper Fettuccini...21.95
- Veal Osso- Bucco – Veal Shank Braised in White Wine, Herbs, and Tomato over Risotto...28.95
- Sautéed Filet of Corvina with Shallots, Kalamata Olives, Red Wine, Oregano and Diced tomatoes...19.95

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 – \$15.00

Featured Draft Beer: Hoboken Brewing's Citra Pale Ale (5.1% abv)– \$7.50