

Today's Specials

Friday, August 17, 2018

Appetizers

- Black Bean and Quinoa Salad with Yellow Sweet Peppers, Red Onions, Cilantro and Corn over Arugula with Cilantro Vinaigrette...8.95
- Sautéed Chorizo and Mussels with Onions, White Wine and Demi Glaze Sauce...12.95
- Greek Salad with Tomatoes, Feta Cheese, Kalamata Olives, Pepperoncini Peppers and Red Onions served with Olive Oil Oregano Vinaigrette...9.95
- Stuffed Portobello with Spinach, Goat Cheese and Breadcrumbs in a Shallots and Red Wine Sauce...8.95
- Peach and Avocado Salad with Greens, Goat Cheese and Toasted Almond with Honey Balsamic Dressing...9.95
- Tri-Color Salad with Endive, Arugula and Radicchio with Oranges, Apples, Toasted Almonds and Goat Cheese with Honey Balsamic Dressing...9.95
- Asparagus wrapped with Prosciutto, served with Fresh Mozzarella, Sun Dried Tomatoes and Roasted Red Peppers with Basil Olive Dressing...9.95

Entrées

- Sautéed Soft Shell Crabs a la Francaise...25.95
- Bone-in Short Ribs of Beef served with Mashed Potatoes and Gravy...25.95
- King Crab Legs served with Drawn Butter and Homemade Mustard Sauce (1lb)...36.95
- Filet of Wahoo Cajun Style served with Mango, Corn Black Bean Salsa...23.95
- Fresh Pappardelle Pasta with a Berkshire Pork Ragu...20.95
- Roasted Leg of Lamb with Garlic, Red Wine and Rosemary Sauce...22.95
- Sautéed Barramundi with Garlic, Tomatoes, Herbs, Kalamata Olives and Red Wine...19.95
- Steak Frites- Grilled Flat Iron Steak topped with Roquefort Butter served with French Fries...22.95
- Sautéed Shrimp and Lobster with Garlic, Tomatoes, Lemon and Basil over Angel Hair Pasta...25.95
- Wild Boar Sausage sautéed with White Wine, Tomato, Onions and Herbs over Fettuccini...19.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Sautéed Filet of Hudson Valley Steel Head Trout a la Provençale...21.95
- Arugula and Ricotta Ravioli with Sautéed Shrimp a la Vodka...19.95
- Sautéed Filet Mignon of Pork Au-Poivre...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 – \$15.00

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