

## ***Today's Specials***

*Sunday, November 29, 2015*

### ***Appetizers***

*Frog Legs a la Provençal...9.95*

*Stuffed Avocado with Lump Crabmeat, served with Tomatoes, Capers, Onions and a Light Herb Dressing...10.95*

*Salmon Carpaccio – Smoked Salmon sliced thin over a bed of Arugula with Capers, Onions and Lemon Vinaigrette...9.95*

*Prosciutto and Goat Cheese Crostinis – served on top of lightly toasted Garlic Bread Points and drizzled with Honey...8.95*

*Asparagus with Hearts of Palm, Artichoke Hearts, Tomatoes and Roasted Red Peppers drizzled with Mustard Dressing...8.95*

*Baby Mixed Green Salad with Caramelized Walnuts, Fresh Pears, Gorgonzola Cheese and a Balsamic Dressing...8.95*

*Stuffed Portobello Mushrooms with Sweet Sausage and Breadcrumbs with a Tomato Coulis...8.95*

*Tri-color Salad with Endive, Radicchio, Arugula, Apples, Almonds, Mandarin Orange, Goat Cheese and Honey Balsamic Dressing...9.95*

### ***Entrées***

*Alaskan King Crab Legs (1lb)...36.95*

*Roasted Pork Tenderloin with a Raspberry Cream Sauce...18.95*

*Whole Wheat Roasted Garlic and Spinach Ravioli a la Vodka...14.95*

*Osso Bucco – Classic preparation of Natured Veal Shank slowly braised with Carrots, Celery and Onions in White Wine and Demi-Glaze with a touch of Tomato...28.95*

*Magret de Canard – Tender Breast of Duck sautéed with Shallots, Raisins and Port Wine...21.95*

*Sautéed Shrimp and Scallops over Fettuccini with Artichoke Hearts, Fresh Tomatoes, and a Basil Butter Sauce...25.95*

*Pan Seared Chilean Sea Bass over a bed of Steamed Spinach drizzled with Balsamic Orange Glaze...24.95*

*Sautéed filet of Monkfish with Shallots, Mushrooms and a Tomato Marsala Sauce...18.95*

*Baked Crabmeat Stuffed Filet of Sole served with Beurre Blanc Sauce...20.95*

*Cajun Style NY Strip Steak with sautéed Onions and Mushrooms...27.95*

*Beef Stroganoff served over Egg Noodles...19.95*

*Filet of Tilefish a la Provençal...19.95*

***Try Our Spiced Pumpkin Pie Martini!***

### ***House Wines by the Glass***

*Valdo Prosecco NV (Italy) 187ml - \$9.95*

*Coastal Ridge Chardonnay (California) 2013 - \$8.00*

*Cadonini Pinot Grigio (Italy) 2013 - \$8.00*

*Cono Sur Dry Riesling (Chile) 2013 - \$8.00*

*Hogue Sweet Riesling (Washington) 2013 - \$8.00*

*Toasted Head Chardonnay (California) 2013 - \$9.95*

*Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2013 - \$9.95*

*Red Diamond Pinot Noir (California) 2012 - \$8.00*

*Coastal Ridge Merlot (California) 2012 - \$8.00*

*Coastal Ridge Cabernet Sauvignon (California) 2012 - \$8.00*

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