

Today's Specials

Wednesday, May 15, 2019

Appetizers

- Avocado stuffed with Lump Crabmeat served with Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95
- Beef Carpaccio – Filet Mignon (Rare) thinly sliced over a bed of Arugula with Onions, Capers and shaved Pecorino Romano...10.95
- Tricolor Salad – Endive, Radicchio and Arugula with Goat Cheese, Strawberries, Oranges, Toasted Almonds and Honey Balsamic Dressing...9.95
- Baby Mix Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts with Balsamic Vinaigrette...9.95
- Hot Appetizer- Clams Casino, Oyster Rockefeller and Mushrooms stuffed with Crabmeat topped with Melted Swiss Cheese...12.95
- Baked Escargot with Butter, Herbs and Breadcrumbs...8.95

Entrées

- Sautéed Soft Shell Crabs a la Française...28.95
- Petite Veal Osso Bucco – Veal Shank Braised in White Wine, Herbs, Tomato Sauce over Risotto...22.95
- Chicken Rollatini – Boneless Breast of Chicken lightly breaded and stuffed with Spinach, Provolone Cheese and Prosciutto served with Shallots, Shitake Mushrooms and Madeira Wine...20.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Roasted Pork Tenderloin with Shallots and a Balsamic Fig Reduction...20.95
- Chicken Pot Pie – Tender Pieces of Chicken with Peas, Carrots, Potatoes and Pearl Onions topped with a Flaky Puff Pastry...19.95
- Seafood Ravioli (Shrimp, Crab and Crawfish) in a Creamy Sherry Lobster Sauce...18.95
- Sautéed Filet of Kingklip a la Veracruz over Risotto...21.95
- King Crab Legs (1 Lb.) served with Drawn Butter and Chilled Mustard Sauce...38.95
- Pan Seared Filet of Swordfish served with Truffle Balsamic Glaze...22.95
- Steak Frites – Char-Broiled Flat Iron Steak served with Roquefort Butter and Shoestring French Fries...22.95
- Pan Seared Filet of Sturgeon with Cajun Spices served with Mango, Black Bean and Corn Salsa...19.95
- Beef Wellington with Bordelaise Sauce...27.95

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 Draft Beer – Founders Brewing KBS Bourbon Barrel Aged Chocolate Coffee Stout \$13/8oz (12.2 % abv)
Founders Brewing CBS Maple Syrup Bourbon Barrel Aged Chocolate Coffee Stout \$13/8oz (11.7 % abv)