

Today's Specials

Thursday, September 13, 2018

Appetizers

- Avocado stuffed with Lump Crabmeat, Tomatoes, Onions and Capers with House Vinaigrette...11.95
- Puff Pastry filled with Fresh Figs and Fontina Cheese served on a Bed of Mixed Greens and Honey Dijon Dressing...8.95
- Beef Carpaccio – Filet Mignon, thinly sliced over Arugula with Parmesan Cheese, Capers, Onions and Basil infused Olive Oil...10.95
- Fig and Prosciutto Salad- Fresh Pears, Crumbled Bleu Cheese over Arugula with a Honey Balsamic Dressing...9.95
- Warm Stuffed Artichoke, Zucchini, Mozzarella Cheese, Parmesan Cheese, Bread Crumbs and Herbs...9.95
- Baby Mixed Greens with Caramelized Walnuts, Pears, Gorgonzola Cheese with Balsamic Dressing...9.95

Entrées

- Char-Broiled Australian Grass Fed Strip Steak...25.95
- King Crab Legs (1lb.) served with Drawn Butter and Homemade Mustard Sauce...38.95
- Roasted Red Pepper, Mozzarella and Basil filled Ravioli with sautéed Shrimp, Onions, Diced Tomatoes and Olive Oil...20.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Braised Leg of Rabbit (bone-in) with Herbs, Oyster Mushrooms, Pearl Onions, White Wine and Tomato Sauce served over Risotto...20.95
- Brook Trout Almondine- Filet of Trout rolled in Mustard, encrusted with Almonds and lightly sautéed...19.95
- Magret de Canard – Roasted Duck Breast with Shallots, Balsamic Fig Reduction...21.95
- Sautéed Shrimp and Lobster a la Vodka served with Fresh Crushed Red Pepper Fettuccini...26.95
- Potato Encrusted Tilapia with Capers, Garlic, Herbs and Tomato Sauce...19.95
- Filet Mignon of Pork Scallopini a la Piccata...18.95
- Swordfish Cajun Style served with Mango, Corn Black Bean Salsa...21.95

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