

Today's Specials

Wednesday, September 13, 2017

Appetizers

- Snow Crab Clusters...19.95
Broccoli and Red Potato Salad with Hearts of Palm, Artichoke Hearts, Red Onion, Roasted Red Peppers with Mustard Dressing...8.95
Prosciutto and Goat Cheese Crostinis drizzled with Honey...8.95
Tri Color Salad – Arugula, Radicchio and Endive, Mandarin Oranges, Goat Cheese, Toasted Almonds, Strawberries And Honey Balsamic Dressing...9.95
Warm stuffed Artichoke with Zucchini, Fresh Mozzarella Cheese, Parmesan Cheese Breadcrumbs and Herbs...7.95
Stuffed Endive with Lump Crabmeat, Tomatoes, Capers and Onions with Herb Vinaigrette...10.95
Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Red Onions and Capers with Basil infused Olive Oil dressing...10.95
Baby Mix Green Salad with Caramelized Walnuts, Gorgonzola Cheese and Pears with Balsamic Dressing...9.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
Sautéed Shrimp and Lobster with Garlic, Tomatoes, White Wine and Lemon over Angel Hair Pasta...25.95
Soft Shell Crabs a la Française ...25.95
Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
Lamb Shank served with Garlic, Rosemary and Red Wine Sauce...24.95
Sautéed Monkfish with Tomatoes, Garlic, Black Olives, Thyme, Red Wine Sauce...19.95
Cajun Flat Iron Steak with Sautéed Mushrooms, Onions and Bell Peppers...22.95
Pan Seared Filet of Halibut over a bed of Steam Spinach with Pine Nuts, Strawberries Drizzled with Orange Balsamic Glaze...24.95
Potato Encrusted Tilapia with Cappars, Tomato Sauce and White Wine...19.95
Sautéed Chicken with Mushrooms, Pearl Onions, Carrots in a Herb Red Wine, Demi Glaze Sauce over Spinach Fettuccine...17.95
Sautéed Filet Mignon of Pork with Apples, Onions and White Wine...18.95
BBQ Spare Ribs...17.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95
Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadonini Pinot Grigio (Italy) 2015 - \$8.00
Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00
Toasted Head Chardonnay (California) 2015 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$9.95
Coastal Ridge White Zinfandel (California) 2013 - \$8.00
Red Diamond Pinot Noir (California) 2012 - \$8.00
Coastal Ridge Merlot (California) 2014 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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

Featured Seasonal Draft Beer – Ayinger Oktoberfest