

# *Today's Specials*

Thursday, November 8, 2018

## *Appetizers*

- Asparagus, Lump Crabmeat and Fontina Cheese Empanada over a Romaine Lettuce with our House Dressing...11.95  
Asparagus Salad with Tomatoes, Hearts of Palm, Roasted Red Peppers and Artichokes Hearts, Mustard Dressing...9.95  
Hot Appetizer- Clams Oreganata, Oyster Rockefeller and baked stuffed Mushrooms topped with melted Swiss cheese...10.95  
Beef Carpaccio-Filet Mignon Thinly Sliced served on a bed of Arugula with Shaved Parmesan Cheese, Tomatoes, Capers and Onions with Basil Infused Olive Oil Dressing...10.95  
Baby Kale and Avocado Salad-Toasted Almonds, Parmesan Cheese and Pears with Lemon and Garlic Vinaigrette...9.95  
Melon with Prosciutto and fresh Mozzarella, Sun Dried Tomatoes, Roasted Red Peppers and Basil Olive oil Dressing...8.95

## *Entrées*

- Sautéed Shrimp and Lobster a la Vodka over Crush Red Pepper Fettuccini 26.95  
Magret de Carnard-Roasted Duck Breast with Shallots, Fig Balsamic Reduction...21.95  
Sautéed Filet of Tilefish Veracruz with Green Olives, Tomatoes, Capers, Garlic and Herbs...22.95  
Pan Seared Filet of Arctic Char over Steamed Spinach drizzled with Ginger Sesame Soy Sauce...23.95  
Sautéed Filet Mignon of Pork Medallions with Garlic, White Wine, Tomato Sauce, Oregano and Mushrooms...19.95  
Sautéed Monk Fish with Shallots, Mushrooms, Marsala Wine and Tomato Sauce...21.95  
Veal Chasseur – Tender cubes of Veal braised in White Wine with Herbs and Vegetables served over Egg Noodles...21.95  
Meat Ravioli with Sautéed Mushrooms and Shallots in a Red Wine Demi Glaze...18.95  
Mako Shark Cajun style served with Mango, Black Bean and Corn Salsa...19.95  
Roasted Cornish-Hen over Risotto a la Provençale...19.95  
Char-broiled Petite Top Sirloin Steak Au-Poivre...20.95

## *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

**Featured Bottled Beer: Southern Tier Warlock Imperial Pumpkin Stout (8.6% abv) – \$9.00**  
**32oz Pitcher of Red or White Sangria - \$15.00**