

Today's Specials

Thursday, January 18, 2018

Appetizers

- Stuffed Portobello with Spinach, Goat Cheese and Breadcrumbs served in a Shallots and Red Wine Reduction...8.95
Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...10.95
Warm Stuffed Artichokes with Fresh Mozzarella, Parmesan Cheese, Herbs and Breadcrumbs...7.95
Hot Appetizer- Clams Casino, Oyster Rockefeller and Baked stuffed Mushrooms with Lump Crabmeat...10.95
Tuna Carpaccio – Ahi Tuna thinly sliced and served (rare) on a bed of Arugula with Red Onions, Tomatoes and Sesame Seeds with a Soy Sauce reduction...11.95
Tri-Color Salad – Arugula, Endive, Radicchio, Mandarin Oranges, Apples, Toasted Almonds and Goat Cheese with a Honey Balsamic Dressing...9.95
Roasted Butternut Squash and Roasted Beet Salad over Baby Watercress and Baby Spinach with Walnuts, Feta Cheese and Garlic Olive Oil and Orange Vinaigrette...9.95
Baby Mixed Greens Salad with Pears, Gorgonzola Cheese and Caramelized Walnuts with Balsamic Dressing...9.95

Entrées

- Alaskan King Crab Legs (1 lb)...36.95
Sautéed Filet Mignon of Pork Au Poivre...18.95
Wild Boar Ragu over Pappardelle...21.95
Cajun Filet of Branzini with Mango, Corn and Black Bean Salsa...21.95
Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
Sautéed Chicken with Medley of Organic Mushrooms, Pearl Onions, Herbs, White Wine and Tomato Sauce over crushed Red Pepper Fettuccini...17.95
Sautéed Shrimp and Lobster a la Vodka Sauce over Tagliatelle...25.95
Sautéed Filet of Halibut with Garlic, Thyme, Black Olives, Tomatoes and Red Wine...23.95
Sautéed Barramundi Veracruz Style with Green Olives, Capers, Tomatoes, Garlic and Herbs...19.95
Roast Beef Ravioli with Shallots, Mushrooms, Red Wine Demi-Glaze Sauce...16.95
Roasted Leg of Lamb with Shallots, Red Wine, Rosemary and Blue Cheese...22.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadonini Pinot Grigio (Italy) 2016 - \$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 - \$10.95

Coastal Ridge White Zinfandel (California) 2015 - \$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 Beer Old Rasputin Imperial Stout – 7.00