

Today's Specials

Friday, May 19, 2017

Appetizers

- Mixed Berry Salad – Blueberries, Blackberries, Strawberries and Pecans over Spinach with Honey Citrus Vinaigrette...9.95
Watermelon Summer Salad with Feta Cheese, Cucumber, and Yellow Peppers over Romaine topped with Mint Vinaigrette... 8.95
Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Red Onions and Light Herb Vinaigrette...11.95
Tri-Color Salad with Arugula, Endive, Radicchio, Toasted Almonds, Strawberries, Mandarin Oranges and Goat Cheese with Honey Balsamic Vinaigrette...9.95
Beef Carpaccio- Filet Mignon of Beef thinly sliced and served on a bed of Arugula with Shaved Parmesan Cheese, Tomatoes, Capers and Red Onions with Basil Olive Oil Dressing...10.95
Homemade Mozzarella marinated in Basil, Balsamic Vinegar, Olive Oil and Crushed Red Pepper over Romaine with Roasted Red Peppers and Toasted Bread Points...8.95
Warm Stuffed Artichoke with Zucchini, Parmesan Cheese, Herbs, Fresh Mozzarella and Breadcrumbs...7.95
Baby Mix Greens Salad with Gorgonzola Cheese, Candied Walnuts, Pears with Balsamic Vinaigrette...9.95
Lobster Bisque...7.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
Soft Shell Crabs a la Francaise...25.95
Sautéed Filet of Chilean Sea Bass Provencal Style over Risotto...24.95
Lamb Shepherd's Pie – Braised Ground Lamb with Vegetables topped with Browned Mashed Potatoes...19.95
Black Peppercorn Encrusted Petite Top Sirloin Steak with Au Poivre Sauce...20.95
Sautéed Filet Mignon of Pork with Onions, Oregano, White Wine and Tomato Sauce...18.95
Sautéed Chicken with Shallots, Trumpet Royale Mushrooms, Red Wine and Demi Glaze Sauce over Pappardelle...17.95
Portobello Mushroom, Spinach and Mozzarella Cheese Ravioli with Sweet Italian Sausage in a Vodka Sauce...17.95
Sautéed Shrimp and Lobster with Garlic, Fresh Tomatoes, Herbs, Lemon and Butter Sauce over Spinach Fettuccini...25.95
Baked Filet of Pompano with Roasted Garlic, Herbs, Tomatoes, Black Olives and Red Wine...19.95
Brook Trout Almondine- Sautéed Filet of Trout rolled in Dijon Mustard and Toasted Almonds...18.95
Stuffed Veal Scallopine with Spinach, Mushrooms, and Fontina Cheese with Shallots and Madeira Wine...24.95
Sautéed Monkfish with Shallots, Mushrooms, Marsala Wine and a touch of Tomato Sauce...18.95
Beef Stroganoff over Egg Noodles...19.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadenini 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) 2013 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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