

Today's Specials

Thursday, July 19, 2018

Appetizers

Tri-Color Salad with Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese,
Toasted Almonds and Honey Balsamic Dressing...9.95

Warm Stuffed Artichoke with Fresh Mozzarella, Yellow Squash, Breadcrumbs and Parmesan Cheese...7.95

Carpaccio di Salmone – Smoked Salmon Thinly Sliced served on a Bed of Arugula, Capers and Onions with Lemon
Vinaigrette...9.95

Watermelon Salad with Sweet Peppers, Feta Cheese and Cucumbers over Romaine with Mint Balsamic Dressing...8.95

Stuffed Avocado with Lump Crab Meat, Tomatoes, Capers, Onions with Herb Vinaigrette...11.95

Sliced Portobello Mushroom and Shrimp Sautéed with Shallots and Red Wine Topped with Fresh Mozzarella and Roasted
Peppers...8.95

Baby Mixed Greens Salad with Gorgonzola Cheese, Fresh Pears and Caramelized Walnuts with Balsamic Dressing...9.95

Entrées

King Crab Legs (1lb.)...36.95

Soft Shell Crabs a la Meunière...25.95

Sautéed Filet of Snapper a la Veracruz over Risotto...20.95

Sautéed Monkfish with Shallots, Marsala Wine, Mushrooms a touch of Tomato Sauce...25.95

Lamb Stew-Tender Pieces of Lamb Braised in White Wine, Herbs, Tomato Sauce over Egg Noodles...21.95

Duck Magret – Roasted Duck Breast with Raspberries and Shallots Sauce...21.95

Sautéed Chicken with a Medley of Organic Mushrooms, Shallots, Herbs, Red Wine Sauce over Tagliatelle...17.95

Pan Seared Thresher Shark Sesame Seed Encrusted with Scallions, Bell Peppers, Ginger and Soy Sauce...21.95

Sautéed Filet of Branzini Cajun Style with Mango Corn Black Bean Salsa...21.95

Lobster Ravioli with White Wine, Tomatoes, Peas and Saffron Cream Sauce...18.95

Sautéed Filet Mignon of Pork Medallions Au Poivre...18.95

Steak Frites – Grilled Flat Iron Steak served with Roquefort Butter...22.95

Sautéed Shrimp and Lobster a la Vodka Sauce over Pappardelle...25.95

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) 2015 - \$9.95

Babich Sauvignon Blanc (Marlborough, NZ) 2016 - \$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