

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