

# ***Today's Specials***

*Sunday, August 28, 2016*

## ***Appetizers***

*Steamed Artichoke with Mustard Dressing...7.95*

*Greek Salad- Sweet Peppers, Onions, Tomatoes, Cucumbers, Pepperoncini and Feta Cheese over Romaine with Oregano Vinaigrette...8.95*

*Avocado with Lump Crabmeat served with Tomatoes, Capers, Red Onion and a Light Herb Vinaigrette...10.95*

*Fresh Pear and Fig Salad over Baby Mixed Greens with Toasted Almonds with a Lemon and Honey Mustard Dressing...9.95*

*Tuna Carpaccio- Ahi Tuna thinly sliced and served (rare) on a bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers and Onions with a Soy Sauce reductions...11.95*

*Asparagus Salad with Hearts of Palm, Artichoke Hearts, Roasted Peppers and Red Onion with Mustard Dressing...8.95*

*Tricolor Salad – Mache, Endive & Radicchio with Mandarin Oranges, Strawberries, Goat Cheese, Toasted Almonds and Honey-Balsamic Dressing...9.95*

*Hot Appetizer- Oyster Rockefeller, Clams Casino and Stuffed Mussels with Breadcrumbs and Herbs...10.95*

## ***Entrées***

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

*Pan seared Swordfish Steak au Poivre ...21.95*

*Beef Stroganoff served over Egg Noodles...19.95*

*Pork Shank braised with Herbs, White Wine and Tomato Sauce over Risotto...19.95*

*Filet of Red Snapper Veracruz – sautéed with Green Olives, Tomatoes, Capers, Garlic and Herbs...20.95*

*Sesame Seed encrusted Filet of Mahi Mahi with Bell Peppers, Ginger and Soy Sauce over steamed Spinach...21.95*

*Sautéed Shrimp and Lobster with Tomatoes, Basil and Lemon Butter over Angel Hair Pasta...25.95*

*Magret de Canard – Roasted Duck Breast with Cherry Balsamic reduction...21.95*

*Coconut Shrimp served with a tangy dipping Sauce...20.95*

*Chicken Pot Pie topped with a Puff Pastry Crust...16.95*

*16 oz Charbroiled T-Bone Steak...25.95*

*St. Louis Style BBQ Spare Ribs...17.95*

*Crab Ravioli in Vodka Sauce...18.95*

## ***House Wines by the Glass***

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

*Coastal Ridge Chardonnay (California) 2013 - \$8.00*

*Cadonini Pinot Grigio (Italy) 2015 - \$8.00*

*Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00*

*Toasted Head Chardonnay (California) 2014 - \$9.95*

*Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2015 - \$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) 2013 - \$8.00*

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