

# *Today's Specials*

Thursday, August 9, 2018

## *Appetizers*

Dungeness crab Legs (16 oz.)...19.95

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

Warm stuffed Artichoke with Zucchini, Fresh Mozzarella, Parmesan Cheese, Herbs and Breadcrumbs...7.95

Fresh Peach and Avocado Salad with Goat Cheese and Toasted Almonds over Mix Greens with Honey Balsamic Dressing...9.95

Stuffed Portobello Mushroom with Spinach, Goat Cheese and Bread crumbs in a Shallot and Red Wine Sauce...8.95

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

Beef Carpaccio- Filet Mignon thinly sliced and served on a bed of Arugula with shaved Parmesan Cheese, Tomatoes, Capers and Onions with Basil Olive Oil Dressing...10.95

Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers and Onions with Herb Vinaigrette...11.95

## *Entrées*

King Crab Legs (1lb)...36.95

Sautee Soft Shell Crabs a la Francaise...25.95

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

Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95

Sautéed Filet of Hudson Valley Steel Head Trout with White wine, Tarragon, Tomatoes and Honey Mustard Sauce...21.95

Wild Boar Sausage sautéed with White Wine, Tomato, Onions and Herbs over Tagliatelle...19.95

Sautéed Shrimp and Lobster a la Vodka over Crushed Red Pepper Fettuccini...25.95

Sautéed Filet Mignon of Pork Medallions with Shallots, White Wine, Green Peppercorns and a touch of Mustard...18.95

Coq au Vin - A classic French preparation of Cornish Hen slowly braised in a Red Wine Sauce with Mushrooms...17.95

Lamb Osso-Bucco braised with a White Wine, Herb, and Tomato Sauce served over Risotto...21.95

Bone-In Short Ribs of Beef served with Mashed Potatoes and Gravy...24.95

Seafood Ravioli-(Shrimp, Crab, Crawfish and Scallops) with Tomatoes and Peas in a White Wine, Saffron Cream Sauce...18.95

Filet of Wahoo Peppercorn encrusted au Poivre...23.95

## *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) 2016 - \$9.95

Babich Sauvignon Blanc (Marlborough, NZ) 2017 - \$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**