

Today's Specials

Thursday, February 16, 2017

Appetizers

- Poached Pear Salad-Sliced Pears on a bed of Arugula with Prosciutto, Freshly shaved Pecorino Romano Cheese and Raspberry Vinaigrette...9.95
- Tricolor Salad – Endive, Radicchio and Arugula with Toasted Almonds, Strawberries, Mandarin Orange, Goat Cheese with Honey Balsamic Vinaigrette...9.95
- Baby Mixed Greens with Caramelized Walnuts, Pears, Gorgonzola Cheese and Balsamic Dressing...9.95
- Stuffed Portobello Mushrooms with Spinach and Goat Cheese served in a Shallot and Red Wine Reduction...8.95
- Stuffed Avocado with Lump Crabmeat and served with Fresh Tomatoes, Capers and Onions and a Light Herb Vinaigrette...9.95
- Tuna Carpaccio Served on a Bed of Arugula with Red Onions, Capers and Sesame Seeds Drizzled with Soy Sauce Reduction...11.95
- Hot Appetizer—Clams Casino, Oyster Rockefeller, Stuffed Mushrooms with Lump Crabmeat topped with melted Swiss Cheese...10.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
- Sautéed Mahi Mahi a la Provencal Sauce 19.95
- Sautéed Filet of Halibut Veracruz Style over Risotto...21.95
- Sautéed Filet Mignon of Pork Medallions with Green Peppers, Corn, Shallots, White Wine Sauce...18.95
- Pan Seared Peppercorn encrusted Sturgeon with Lemon Butter Sauce...21.95
- Sautéed Shrimp and Lobster with a Fresh Tomato, Garlic, Lemon and Basil sauce over Spinach Fettuccini...25.95
- Lobster Ravioli with White Wine, Saffron, Diced Tomatoes, Peas, Cream Sauce...18.95
- Pan Seared King Salmon Served Over Steam Spinach Drizzled with Balsamic Orange Glaze...23.95
- Wild Boar Stew – Braised Wild Boar with Vegetables, White Wine, Herbs and Tomato Sauce served Over Noodles...20.95
- Roasted Leg of Venison with Oyster Mushrooms, Shallots, Red Wine, Demi Glaze Sauce...25.95
- Chicken Breast Stuffed with Mushrooms, Spinach, Fontina Cheese Breaded and Fried Served with Shallots, Madeira Wine Sauce...20.95

Try Our Spiced Pumpkin Pie Martini!

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95
- Coastal Ridge Chardonnay (California) 2014 - \$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) 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