

Today's Specials

Friday, January 20, 2017

Appetizers

- Tricolor Salad – Endive, Radicchio and Arugula with Caramelized Pine Nuts, Strawberries, Mandarin Orange, Brie Cheese With Raspberry Vinaigrette...9.95
- Greek Salad with Cucumber, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Onions and Tomatoes with Oregano Vinaigrette...8.95
- Baby Mixed Greens with Walnuts, Dried Cranberries, Apples, Goat Cheese and a Maple Dressing...9.95
- Beef Carpaccio – Filet Mignon thinly sliced over Arugula with Red Onions, Tomatoes, Shaved Pecorino Romano and Capers with a Basil infused Olive Oil Dressing...10.95
- Warm Stuffed Artichokes with Squash and Fresh Mozzarella...7.95
- Stuffed Avocado with Lump Crabmeat and served with Tomatoes, Capers, Onions and a Light Herb Vinaigrette...10.95
- Hot Appetizer – Oysters Rockefeller, Clams Casino and Mushroom stuffed with Crabmeat baked with Swiss cheese...10.95
- Roasted Beet Salad with Arugula, Pistachios, Goat Cheese and a Honey Lemon Dressing...9.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95
- Char-Broiled Strip Steak...24.95
- Ravioli stuffed with Sun-dried Tomatoes, Feta Cheese and Ricotta in a Basil Tomato Cream Sauce...15.95
- Cajun Style Filet of Wahoo with a Corn, Mango and Black Bean Salsa...21.95
- Lamb Shank braised with Rosemary, Red Wine and a touch of Gorgonzola Cheese...24.95
- Potato encrusted Filet of Corvina with Capers, White Wine, Tomatoes and Herbs...19.95
- Sautéed Shrimp and Lobster in a Vodka Sauce over Black Peppercorn Fettuccini...24.95
- B.B.Q Spare Ribs St. Louis Style...17.95
- Pork Shank over Risotto with Herbs, White Wine and Tomato Sauce...19.95
- Veal Chasseur - Braised Veal Cubes with Herbs, White Wine and Tomato Sauce over Egg Noodles...21.95
- Sautéed Barramundi with Garlic, Tomatoes, Lemon and Cilantro...19.95
- Irish Organic Salmon pan seared and served over a bed of Spinach drizzled with Balsamic Orange Glaze...24.95
- Chicken Pot Pie...16.95

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