

Today's Specials

Thursday, May 26, 2016

Appetizers

- Hot Appetizer – Oysters Rockefeller, Clams Casino and Lump Crabmeat stuffed Mushrooms with melted Swiss...10.95*
Avocado stuffed with Lump Crabmeat served with Tomatoes, Capers, Onions and Light Herb Vinaigrette...10.95
Broccoli and Red Potato Salad with Hearts of Palm, Artichoke Hearts, Red Onion, Roasted Peppers and Mustard Vinaigrette...8.95
Prosciutto and Goat Cheese Crostinis lightly toasted and drizzled with Honey...8.95
Chilled Steamed Artichoke served with Mustard Dipping Sauce...5.95
Sautéed Shrimp and Chorizo with Onions and White Wine Demi-Glace...9.95
Baby Mixed Greens Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese and Balsamic Dressing...9.95
Tri-Color Salad – Arugula, Endive and Radicchio with Mandarin Oranges, Strawberries, Almonds, Goat Cheese and Honey Balsamic Dressing...9.95
Beef Carpaccio – thinly sliced Filet Mignon served over Arugula with Parmesan Cheese, Tomatoes, Capers, Red Onion, and Basil Olive Oil Dressing...10.95

Entrées

- Alaskan King Crab Legs (1lb)...36.95*
Peppercorn crusted Petite Filet Mignon au Poivre...24.95
Bacon Wrapped Quail with Grape, Shallots and Port Wine...19.95
Crab Ravioli with Tomatoes, White Wine, Herbs and a Saffron Cream Sauce...18.95
Sautéed Shrimp and Lobster with Garlic, Tomatoes, Lemon and Basil over Spinach Fettucine...25.95
Sautéed Pork Medallions with Shallots, Green Peppercorns, White Wine and a touch of Mustard and Demi-Glace... 18.95
Veal Chasseur – Braised Veal with Mushrooms, Pearl Onions, Herbs, White Wine and Tomato over Egg Noodle...21.95
Filet of Monkfish sautéed with Shallots, Mushrooms, Marsala Wine and a touch of Tomato Sauce...18.95
Rabbit Leg braised with Pearl Onions, Oyster Mushrooms, White Wine and Tomato Sauce...18.95
Pan Seared Mahi Mahi served over Steamed Spinach with an Orange Balsamic Glaze...21.95
Roasted Leg of Lamb with Garlic, Red Wine and Rosemary...22.95
Filet of Black Grouper a la Provençal...21.95
Soft Shell Crabs Francaise Style...25.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95*
Coastal Ridge Chardonnay (California) 2013 - \$8.00
Cadonini Pinot Grigio (Italy) 2013 - \$8.00
Clean Slate Riesling (Mosel, Germany) 2014 - \$9.00
Toasted Head Chardonnay (California) 2013 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2013 - \$9.95

Coastal Ridge White Zinfandel (California) 2013 - \$8.00

Red Diamond Pinot Noir (California) 2012 - \$8.00
Coastal Ridge Merlot (California) 2012 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2012 - \$8.00

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