



Black Angus Filet (6oz.) A choice cut filet of Angus beef seasoned and grilled to your liking, set on whipped potatoes and vegetables then finished with a Bordelaise sauce \$22.95

Angus New York Strip rubbed with garlic and grilled to your liking, topped with balsamic marinated cherry tomatoes and sweet red onions, served with creamy whipped potatoes and vegetables \$23.95

Sesame Seared Atlantic Salmon fresh Atlantic Salmon crusted with sesame seeds and oven roasted, served with a red pepper quinoa pilaf, vegetables then finished with a citrus honey soy glaze \$20.95

Chipotle and Garlic Marinated Pork Tenderloin grilled to about medium, set on crispy polenta, vegetables and finished with a Spanish mole sauce and a tangy lime drizzle \$18.95

Chicken and Wild Mushrooms sautéed chicken breasts with cremini, oyster and shitake mushrooms simmered in a rich porcini cream served over rags of pasta \$17.95

Seared Diver Scallops about a half pound of U10 scallops seared to golden brown, set on a creamy risotto made with butternut squash, sage, parmesan cheese and a bit of butter \$16.95

Mediterranean Shrimp Pasta jumbo shrimp sautéed in olive oil and garlic, spinach, roasted red pepper, fresh cherry tomatoes, capers and orecchiette pasta finished with a sprinkle of feta cheese \$19.95

Eggplant Parmesan eggplant slices breaded with panko bread crumbs and flash fried stacked with ricotta cheese and pesto plated with a portion of linguini pasta topped with marinara sauce \$15.95

New Zealand Lamb Loin Chop a trio of four-ounce New Zealand lamb T-bones rubbed with garlic, seasoned and grilled to your liking set on a Moroccan style couscous and vegetables, finished with a cabernet demi-glace reduction \$21.95

Add a cup of soup to your meal for \$1.99