

Today's Specials

Sunday, March 24, 2019

Appetizers

- Sautéed Chorizo and Shrimp with Onions and a White Wine Demi-Glaze...10.95
- Baby Spinach and Berry Salad – Strawberries, Blueberries and Raspberries over Baby Spinach with Goat Cheese, Pecans and Strawberry Balsamic Dressing...10.95
- Baby Mix Greens Salad with Fresh Pears, Gorgonzola Cheese, Caramelized Walnuts and a Balsamic Dressing...9.95
- Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and a House Vinaigrette Dressing...11.95
- Radicchio and Arugula Salad with Strawberries, Oranges, Toasted Almonds, Brie Cheese, and Raspberry Vinaigrette...9.95
- Beef Carpaccio - Filet Mignon thinly sliced and served on a Bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers, and Onions and Basil infused Olive Oil Dressing...10.95

Entrées

- Char-broiled Bone in Ribeye Steak (20 oz)...30.95
- King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...38.95
- Pan-seared Sea Scallops over Crushed Red Pepper Fettuccine a la Vodka...28.95
- Potato Encrusted Filet of Halibut with Capers, Herbs and White Wine Tomato Sauce...26.95
- Roasted Garlic and Goat Cheese Ravioli with Sautéed Sweet Italian Sausage, Onions, Diced Tomato, Basil and Olive Oil...19.95
- Pan-seared Filet of Mako Shark with Cajun Spices served with a Mango, Corn, Black Bean Salsa...20.95
- Lamb Stew - A French Country Style Stew made with Tender Pieces of Lamb braised with Potatoes and Carrots served over Egg Noodles...21.95
- Bacon Wrapped Quails served with Shitake Mushrooms, Shallots and Madeira Wine Sauce...19.95
- Braised Bone In Short Ribs of Beef served with Mashed Potatoes and Gravy...25.95
- Sauteed Filet of Black Sea Bass a la Vera Cruz...23.95
- Sautéed Monkfish with Shallots, Mushrooms, and a Marsala Tomato Sauce...21.95
- Sautéed Filet Mignon of Pork Provençal...18.95

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