

Today's Specials

Tuesday, September 19, 2017

Appetizers

Snow Crab Clusters...19.95

Hot Appetizer- Clams Casino, Oyster Rockefeller, Stuffed Mushroom with Crabmeat topped with Melted Swiss Cheese...10.95

Tri Color Salad – Arugula, Radicchio and Endive, Mandarin Oranges, Goat Cheese, Toasted Almonds, Strawberries and Honey Balsamic Dressing...9.95

Warm stuffed Artichoke with Zucchini, Fresh Mozzarella Cheese, Parmesan Cheese, Breadcrumbs and Herbs...7.95

Stuffed Endive with Lump Crabmeat, Tomatoes, Capers and Onions with Herb Vinaigrette...10.95

Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Red Onions and Capers with Basil infused Olive Oil dressing...10.95

Roasted Beet Salad with Arugula, Goat Cheese, Pistachios and Honey Lemon Dressing...9.95

Baked stuffed Mushrooms with Lump Crab Meat and topped with melted Swiss cheese...9.95

Entrées

Char-Broiled Strip Steak...24.95

Alaskan King Crab Legs (1lb)...36.95

Jalapeno Pepper and Monterey Cheese Ravioli with Sautéed Shrimp in a Vodka Sauce...19.95

Sautéed Filet of Halibut with Garlic, Tomatoes, Oregano, Red Wine and Black Olives...23.95

Roasted Petite Venison Chop with Trumpet Royale Mushrooms, Herbs, Red Wine and Demi Glaze Sauce...19.95

Wild Boar Stew – Braised Wild Boar pieces with Vegetables, White Wine, Herbs and Tomato Sauce over Egg Noodles...20.95

Sautéed Monkfish with Shallots, Marsala Wine, Mushrooms, and a touch of Tomato Sauce...19.95

Petite Lamb Osso Bucco Braised in Red Wine, Rosemary Demi-glaze...18.95

Sautéed Filet of Barramundi Veracruz Style...19.95

Potato Encrusted Tilapia with Capers, Tomato Sauce and White Wine...19.95

BBQ Spare Ribs...17.95

Traditional Meatloaf wrapped in Bacon served with Mashed Potatoes and Corn...17.95

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) 2015 - \$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) 2014 - \$8.00

Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

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

Featured Seasonal Draft Beer – Ayinger Oktoberfest