

# ***Today's Specials***

Friday, July 20, 2018

## ***Appetizers***

- Avocado and Shrimp Crostini's served with Arugula and Cherry Tomatoes...10.95  
Tri-Color Salad with Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese,  
Toasted Almonds and Honey Balsamic Dressing...9.95  
Warm Stuffed Artichoke with Fresh Mozzarella, Yellow Squash, Breadcrumbs and Parmesan Cheese...7.95  
Carpaccio di Salmone – Smoked Salmon Thinly Sliced served on a Bed of Arugula, Capers and Onions with Lemon  
Vinaigrette...9.95  
Watermelon Salad with Sweet Peppers, Feta Cheese and Cucumbers over Romaine with Mint Balsamic Dressing...8.95  
Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers and Onions with Herb Vinaigrette...11.95  
Sliced Portobello Mushroom and Shrimp Sautéed with Shallots and Red Wine Topped with Fresh Mozzarella and Roasted  
Peppers...8.95  
Baby Mixed Greens Salad with Gorgonzola Cheese, Fresh Pears and Caramelized Walnuts with Balsamic Dressing...9.95

## ***Entrées***

- King Crab Legs (1lb.)...36.95  
Sautéed Soft Shell Crabs a la Francaise...25.95  
Sautéed Filet of Snapper a la Veracruz over Risotto...20.95  
Duck Magret – Roasted Duck Breast with Raspberries and Shallots Sauce...21.95  
Sautéed Monkfish with Shallots, Marsala Wine, Mushrooms a touch of Tomato Sauce...25.95  
Sautéed Chicken with a Medley of Organic Mushrooms and Provençale Sauce over Tagliatelle...17.95  
Lamb Stew – Tender Pieces of Lamb Braised in White Wine, Herbs, Tomato Sauce over Egg Noodles...21.95  
Pan Seared Thresher Shark Sesame Seed Encrusted with Scallions, Bell Peppers, Ginger and Soy Sauce...21.95  
Cheese Borsellini (Parmesan and Mozzarella) with Sautéed Sweet Italian Sausage, Onions, Basil, Garlic, and Tomato...17.95  
Pan Seared Wild Sockeye Salmon over a bed of Steamed Spinach with a Mandarin Orange Sesame Ginger Sauce...23.95  
Pan Seared Jumbo Sea Scallops over Spinach Fettuccini in a White Truffle Butter Cream Sauce...26.95  
Braised Lamb Shank with a Red Wine, Garlic, Rosemary, and Gorgonzola Cheese Demi Glaze...24.95  
Sautéed Filet Mignon of Pork Medallions Au Poivre...18.95  
Char-Broiled Bone-In Ribeye Steak (22oz)...29.95

## ***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) 2015 - \$9.95  
Babich Sauvignon Blanc (Marlborough, NZ) 2016 - \$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 – \$15.00**

**Featured Draft Beer: Hoboken Brewing's Citra Pale Ale (5.1% abv)– \$7.50**