

Today's Specials

Monday, April 15, 2019

Appetizers

- Grilled Sea Scallops wrapped with Bacon and served with Lemon Butter Sauce...14.95
- Beef Carpaccio-Filet Mignon Thinly Sliced and served on a bed of Arugula with Shaved Pecorino Romano, Tomatoes, Capers and Onions with Basil Infused Olive Oil dressing...10.95
- Spring Salad with Baby Kale, Avocado, Strawberries, Pistachios, Goat Cheese, Dried Cranberries and Honey Lemon Poppy Seed Dressing...10.95
- Prosciutto and Goat Cheese Crostini's with drizzled Honey...8.95
- Stuffed Avocado with Lump Crab Meat served with Onions, Capers, Tomatoes and light House Vinaigrette...11.95
- Tricolor Salad - Radicchio, Endive, Arugula, Goat Cheese, Strawberries, Oranges, Toasted Almonds and Honey Balsamic Dressing...9.95

Entrées

- King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...38.95
- Steak Frites - Char-Broiled Flat Iron Steak served with Roquefort Butter and Shoestring Fries...22.95
- Seafood Ravioli (Shrimp, Crab, Crawfish, Scallops) with sautéed Chorizo in a White Wine, Diced Tomato and Butter Sauce...22.95
- Sautéed Chicken with a Medley of Organic Mushrooms in a Red Wine Demi-Glaze Sauce over Penne Pasta...21.95
- Pan Seared Filet of Cobia with Cajun Spices, topped with Mango, Corn and Black Bean Salsa...21.95
- Sautéed Filet of Yellow Tail Rock Fish a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs) served over Risotto...21.95
- Elk Osso Bucco – Braised Elk Shank in White Wine, Herbs and light Tomato Sauce over Risotto...25.95
- Roasted Leg of Lamb with Shallots and a Balsamic Fig Reduction...23.95
- Pan Seared Swordfish Filet drizzled with Truffle Balsamic Glaze...22.95
- Sautéed Filet Mignon of Pork Provençale...19.95
- Linguini with White Clam Sauce...19.95

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