

Today's Specials

Friday, April 3, 2020

APPETIZERS

Steamed Mussels with Garlic, White Wine, Diced Tomatoes and Basil Butter Sauce... 10.95

Dungeness Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...20.95

Baby Spinach Salad with Apples, Caramelized Walnuts and Feta Cheese with Balsamic Dressing...9.95

Warm Artichoke filled with Squash, Fresh Mozzarella, Herbs, Breadcrumbs

and Parmesan Cheese...10.95

Quinoa and Black Bean Salad with Corn, Cilantro, Sweet Peppers and Red Onions over Arugula

with Cilantro Vinaigrette...9.95

Empanada filled with Asparagus, Lump Crabmeat and Gruyere cheese over Romaine

with Herb Vinaigrette...11.95

ENTRÉES

Salmon Filet with Lemon, Butter, Dill and Capers... 19.95

Sautéed Boneless Brook Trout a la Piccata...20.95

Jumbo Twin Lobster Tails - Two 5oz Lobster Tails steamed to perfection...32.95

Sautéed Filet of Tilefish a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs) served over

Risotto...23.95

New Zealand Rack of Lamb slowly roasted with a Garlic, Rosemary, Red Wine Reduction...32.95

Sea Scallops broiled with Lemon and Butter...28.95

Filet of Opah sautéed with Shallots, Green Peppercorns, White Wine and a touch of Mustard...24.95

Eggplant Parmigiana – Breaded Eggplant with Homemade Mozzarella and Marinara sauce served with

Linguine...17.95

Mushroom Ravioli with sautéed Chicken in a Shallot, Marsala Wine Sauce...19.95

Filet Mignon of Pork sautéed with a Chipotle Provençal Sauce...20.95

Lobster Ravioli in a White Wine, Herb, Saffron Cream Sauce with Peas and diced Tomatoes...21.95

Berkshire Pork Chasseur - Tender pieces of Berkshire Pork braised in White Wine, Herbs and Tomato

Sauce with Mushrooms, Carrots and Potatoes served over Egg Noodles...20.95

Bone-in Pork Chop prepared with Garlic, Rosemary, Mushrooms and a Red Wine Reduction...18.95

DESSERTS

Vanilla Cheesecake with Strawberry Sauce or Chocolate Cheesecake...6.95

Homemade Brownie Sundae with Warm Grand Marnier Chocolate Sauce...6.95

Key Lime Pie...6.95

Homemade Blueberry Pie a la Mode...8.95