

Today's Specials

Wednesday, July 1, 2020

PREPARATIONS OF THE DAY

Salmon Filet with Roasted Garlic, Red Wine, Diced Tomato and Thyme...20

Bone-in Pork Chop with Shallots, Green Peppercorns, White Wine and a touch of Mustard...20

APPETIZERS

Guacamole and Tortilla Chips with Pico de Gallo...7

Dungeness Crab Legs with Drawn Butter and Chilled Mustard Sauce...22

Summer Salad – Watermelon, Sweet Peppers, Cucumbers, and Feta Cheese over Romaine Lettuce with Mint Honey Balsamic Dressing...10

Chilled Steamed Artichoke served with Mustard Dressing Sauce...9

Strawberry and Avocado Salad over Spinach with Goat Cheese and Honey Lemon Poppy Seed Dressing...11

Tri Color Salad – Arugula, Radicchio and Endive with Apples, Toasted Almonds, Oranges, Brie Cheese and Raspberry Vinaigrette Dressing...10

ENTRÉES

LOBSTERFEST – 1 & ¼ Lb Steamed Lobster served with Salad and Sides...28

Char-Broiled NY Strip Steak (14 oz)...36

Duck Magret – Roasted Duck Breast served with a Fig Reduction...22

King Crab Legs (1 Lb) with Drawn Butter and Chilled Mustard Sauce...43

Mushroom Ravioli with sautéed Chicken in a Shallot and Madeira Wine Sauce...20

Braised Lamb Shank served with a Red Wine and Gorgonzola Cheese Reduction...27

Potato Encrusted Filet of Tilapia served with White Wine, Herbs, Capers and Tomato Sauce...20

Pan Seared Filet of Swordfish with Bell Peppers, Scallions, Shitake Mushrooms, Ginger Soy Sauce...23

New England Crab Cakes - Jumbo Lump Crabmeat, lightly bound and sautéed...28

Sautéed Shrimp and Lobster a la Vodka over Crushed Red Pepper Fettucini...28

Bacon Wrapped Meatloaf served with Mashed Potatoes, Gravy and Corn...19

Beef Ragu served over Pappardelle Pasta...21

Twin Steamed Lobster Tails (5 oz)...33

DESSERTS

Vanilla Cheesecake with Strawberry Sauce...7

Homemade Blueberry or Apple Pie a la Mode...9

Chocolate Strawberry Pie...7 Crème Brulee...7