

Today's Specials

Friday, January 17, 2020

Appetizers

- Baked Stuffed Mushrooms with Lump Crabmeat topped with Melted Swiss Cheese...11.95
Asparagus wrapped in Prosciutto with Fresh Mozzarella, Sundried Tomatoes, Roasted Red Peppers and Basil Olive Oil...9.95
Spinach and Apple Salad with Dried Cranberries, Pecans, Goat Cheese and Maple Vinaigrette...9.95
Beef Carpaccio – Filet Mignon (Rare) thinly sliced with Parmesan Cheese, Capers and Red Onions over Arugula
With Basil Olive Oil...10.95
Tricolor Salad – Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese, Toasted Almonds
and Honey Balsamic Dressing ...9.95
Avocado stuffed with Lump Crabmeat with Tomatoes, Capers, Onions and House Vinaigrette...11.95
Jonah Crab Claws served with Chilled Mustard and Drawn Butter...12.95

Entrées

- Sautéed Chilean Sea Bass a la Provencal served over Risotto...29.95
Chicken Pot Pie – Tender Pieces of Chicken Breast with Peas, Carrots, Potatoes and Pearl Onions topped with a Puff Pastry
Crust...19.95
Short Rib Ragu served over Pappardelle...20.95
Double Cut Berkshire Pork Chop Pan Roasted served with Hot and Sweet Cherry Peppers...25.95
Veal Osso Bucco – Veal Shank Braised in White Wine, Herbs and Tomato Sauce served over Risotto...28.95
Pan Seared Jumbo Sea Scallops served over Egg Fettuccini in a spicy Fra Diavolo Sauce...28.95
Lamb Stew – Tender Pieces of Lamb braised with Vegetables in a Tomato, Demi-glace and White Wine Sauce served over Egg
Noodles...21.95
Pan Seared Filet of Opah served with Bell Peppers, Shiitake Mushrooms and Ginger Soy Sauce...24.95
Steak Frites - Char-broiled Flat Iron Steak served with Gorgonzola Butter and Shoestring Fries...22.95
Roasted Leg of Venison served with Shallots, Red Wine and a Medley of Organic Mushrooms...27.95
White Bean and Black Olive Ravioli with Sautéed Pork Sausage, Garlic, Herbs, White Wine, and Tomato Sauce...19.95
Filet of Striped Bass pan seared with Cajun spices served with Mango, Corn and Black Bean Salsa...24.95
King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95
Sautéed Mahi Mahi a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs) ...21.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - 9.95
Coastal Ridge Chardonnay (California) 2017 - 8.00
Cadonini Pinot Grigio (Italy) 2017 - 8.00
Zeller Schwarze Katz Riesling (Mosel, Germany) 2017 - 9.00
Toasted Head Chardonnay (California) 2017 - 9.95
Babich Sauvignon Blanc (Marlborough, NZ) 2018 - 10.95
Coastal Ridge White Zinfandel (California) 2016 - 8.00
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 – Industrial Arts Brewing (Lower Hudson Valley, NY)

Metric Pilsner \$7 (4.7 % abv)