

DAILY SPECIALS Wednesday, October 5, 2022 PREPARATIONS OF THE DAY

SALMON FILET \$20

blackened with a mango, black bean & corn salsa

BONE-IN PORK CHOP \$20

shallots, mushrooms & marsala sauce

SOUP DU JOUR

BUTTERNUT SQUASH \$7

APPETIZERS

BEEF CARPACCIO \$12

thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

SPINACH & APPLE SALAD \$11

with feta cheese, dried cranberries, pecans & maple dressing

STUFFED PORTOBELLO MUSHROOM \$12

with spinach, goat cheese & bread crumbs in a shallot red wine sauce

GOAT CHEESE & PROSCIUTTO CROSTINIS \$11 drizzled with honey

BABY MIXED GREENS SALAD \$11

pears, gorgonzola cheese, candied walnuts & balsamic dressing

SHRIMP STUFFED AVOCADO \$13

with tomatoes, capers & onions with a light herb dressing

ENTREES

LOBSTERFEST \$35

a 1.25lb steamed lobster with salad, vegetable of the day & potato

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potatoes & gravy

SAUTÉED MIGNON OF PORK \$21

with oyster mushrooms, herbs, shallots & red wine

CHILEAN SEA BASS \$32

prepared in cajun spices and topped with a mango, corn & black bean salsa

PAN SEARED BISON RIBEYE STEAK (8 OZ) \$32

served in an au poivre sauce

ROASTED BERKSHIRE DOUBLE CUT PORK CHOP \$29

served with sweet & hot cherry peppers

BROCCOLI RABE RAVIOLI & SHRIMP \$26

in a white wine & herb tomato sauce

SAUTÉED BRANZINO \$26

a la provençal

BRAISED LAMB SHANK \$28

served with a garlic & gorgonzola red wine sauce

PAN-SEARED SEA SCALLOPS \$34

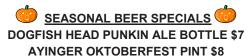
served over saffron risotto

CHAR-BROILED STRIP STEAK (14 OZ) \$42

served with vegetable of the day & choice of potato

SAUTÉED SHRIMP AND LOBSTER PASTA \$33

a la vodka over crushed red pepper fettucini



DESSERTS

PROFITEROLES \$11: (baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)

FRESH STRAWBERRIES WITH CREAM \$9

BLUEBERRY PIE A LA MODE \$9

BROWNIE SUNDAE \$8