

DAILY SPECIALS

Tuesday, September 15, 2020

PREPARATIONS OF THE DAY

SALMON FILET \$20

provençale

BONE-IN PORK CHOP \$20

pan seared with hot and sweet cherry peppers

APPETIZERS

STUFFED PORTOBELLO \$9

spinach, goat cheese, bread crumbs & shallot red wine sauce

BABY MIXED GREENS SALAD \$10

with caramelized walnuts, gorgonzola cheese, pears and balsamic dressing

TRI-COLOR SALAD \$10

arugula, radicchio, endive, brie cheese, toasted almonds, strawberries & oranges with raspberry dressing

CHILLED STEAMED ARTICHOKE \$8

served with mustard dressing

STUFFED AVOCADO WITH CRAB MEAT \$12

served with tomatoes, capers, onions & house dressing

FIG AND PROSCIUTTO SALAD \$10

over arugula salad with goat cheese & honey balsamic dressing

ENTRÉES

BACON WRAPPED MEATLOAF \$19

served with corn, mashed potatoes & gravy

NY STRIP STEAK \$36

char-broiled 14 oz steak

FILET OF GOLDEN TILEFISH \$28

sautéed with diced tomato, pearl onions, herbs, white wine & saffron over risotto

KING CRAB LEGS \$43

steamed & served with drawn butter & mustard sauce

FILET OF STURGEON \$21

pan seared with cajun spices, served with mango, corn & black bean salsa

SHRIMP AND LOBSTER PASTA \$28

a la vodka over angel hair

FILET MIGNON OF PORK \$20

with shallots, white wine, green peppercorns & a touch of mustard

EGGPLANT & POMODORO RAVIOLI \$21

with sautéed chicken, shallots, mushrooms & marsala

COQ AU VIN \$20

a classic french preparation of half of chicken slow cooked in red wine & vegetables

BUFFALO CHIPOTLE SAUSAGE \$21

sautéed with onions & tomato sauce served over gnocchi

ROASTED LEG OF LAMB \$24

with garlic, rosemary & red wine sauce

VEAL CHASSEUR \$22

tender pieces of veal braised in white wine, tomato sauce with vegetables over egg noodles

DESSERTS

CRÈME BRULÉE \$7

PROFITEROLES \$10

WARM BROWNIE SUNDAE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE \$8

VANILLA OR CHOCOLATE CHEESECAKE WITH STRAWBERRY SAUCE \$7