

# **Today's Specials**

**Saturday, May 30, 2020**

## **PREPARATIONS OF THE DAY**

**Salmon Filet sautéed with Capers, Dill, Lemon, White Wine and Butter Sauce...20.20**

**Bone-in Pork Chop with Garlic, Rosemary, Mushrooms and Red Wine...20.20**

## **APPETIZERS**

**Shrimp Ceviche with Tomatoes, Cilantro, Onions, Cucumber and Avocado...11.20**

**Stuffed Avocado with Lump Crabmeat, Capers, Tomatoes, Diced Onions and House Vinaigrette Dressing...12.20**

**Warm Stuffed Artichoke with Mozzarella, Squash, Herbs, Parmesan and Breadcrumbs...9.20**

**Tricolor Salad - Arugula, Endive and Radicchio with Strawberries, Oranges, Brie Cheese and Raspberry Balsamic Dressing...9.20**

**Peach and Avocado Salad over Baby Mixed Greens with Goat Cheese, Toasted Almonds and Honey Balsamic Dressing...10.20**

**Portobello Mushroom stuffed with Spinach and Goat Cheese served in a Shallot and a Red Wine Reduction...10.20**

**Fried Calamari with Marinara Sauce...10.20**

## **ENTRÉES**

**Sautéed Shrimp and Lobster with Garlic, diced Tomato, Basil and Lemon Butter Sauce...28.20**

**Roasted Rack of Lamb served with a Rosemary, Garlic, Red Wine Reduction...33.20**

**Sautéed Filet of Halibut with Peas, Diced Tomato, Mushrooms, Herbs, White Wine, Saffron and a touch of Cream served over Risotto...29.20**

**Braised Leg of Rabbit in Red Wine Demi-glace with a medley of Organic Mushrooms and Pearl Onions...22.20**

**Petite Veal Osso Bucco – Veal Shank braised in White Wine, Herbs and Tomato Sauce served over Risotto...24.20**

**Sautéed Filet of Monkfish with Shallots, Mushrooms, Marsala Wine and a touch of Tomato Sauce...22.20**

**Sautéed Filet of Branzini with Garlic, diced Tomatoes, Cilantro and White Wine...26.20**

**New England Crab Cakes – Jumbo Lump Crabmeat, lightly bound and sautéed...27.20**

**Filet of Mahi Mahi a la Provençal (Garlic, Tomato, White Wine and Herbs)...22.20**

**Char-broiled Strip Steak (12 oz.)...28.20**

**King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...43.20**

**Coq Au Vin – A Classic French Preparation of Chicken slowly cooked in a Red Wine Sauce...20.20**

**Broccoli Rabe and Ricotta Ravioli with sautéed Shrimp in a Garlic, Diced Tomato, Lemon Butter Sauce...21.20**

**Filet Mignon of Pork Medallions with Apples, Onions and a White Wine Curry Sauce...20.20**

## **DESSERTS**

**Chocolate Strawberry Pie...7.20**

**Coconut Custard Pie...7.20**

**Key Lime Pie...7.20**

**Vanilla Cheesecake with Strawberry Sauce...7.20**

**Chocolate Cheesecake...7.20**

**Flourless Chocolate Truffle with Strawberry Sauce...8.20**

**Blueberry Pie...8.20**