



Specials

Appetizers

Creamy Tomato Basil Bisque | 5⁵⁰

Arugula Salad ~ With carmalized red onion, black olives and walnuts in a blue cheese dressing | 6⁵⁰

Norwegian Smoked Salmon Carpaccio ~ With arugula tossed with lemon and olive oil | 9

Large Fresh Asparagus Salad ~ With herb marinated and grilled tri-color peppers | 8⁷⁵

Eggplant Parmesan ~ Layers of eggplant and Buffalo Mozzarella with tomato sauce | 9⁵⁰

Mixed Half-Shell Mussels and Clams ~ With parsley, garlic and wine with a fresh tomato sauce | 9⁵⁰

Entrées

Grilled Veal Cutlet ~ In a basil cream sauce. Served with pasta and seasonal mixed vegetables | 19⁵⁰

Stuffed Lobster and Lump Crab Meat Ravioli ~ With fresh lump crab meat and lobster meat and asparagus in a vodka pink sauce | 23⁵⁰

Salmon Steak ~ Stuffed with crab meat and baked in a lemon butter sauce. Served with pasta and seasonal mixed vegetables | 21⁵⁰

Pork Tenderloin ~ With grilled portobella mushrooms in a Marsala wine sauce. Served with pasta and seasonal mixed vegetables | 18⁹⁵

Chicken Francaise ~ With eggplant and asparagus in a light Parmesan cream sauce. Served with pasta and seasonal mixed vegetables | \$19⁵⁰

Fettucini Pasta ~ With large sea scallops, shrimp and baby octopus in a spicy marinara sauce | 22⁵⁰

Rock Fish Lightly Floured, Pan Seared ~ With garlic and parsley in a creamy lemon butter sauce. Served with pasta and seasonal mixed vegetables | \$21⁵⁰

Grilled 16oz Natural Angus Rib Eye ~ Served with pasta and seasonal mixed vegetables | \$23⁵⁰

