

~CHEF'S DAILY SPECIALS~

TUESDAY, JULY 25, 2017

~ SOUP ~

SWEET YELLOW CORN SOUP

~ SALADS & COLD APPETIZERS ~

4 GRAINS SALAD *Mescaline, brown rice, black lentils, quinoa, corn and amaranth served with creamy parmigiano vinaigrette and balsamic \$8.95*

SUMMER DANCE *Arugula, Roasted Jersey corn, garden tomato, pears and manchego cheese with a Key Lime mustard vinaigrette \$8.95*

CHOPPED KALE CAESAR *Fresh kale our homemade dressing and croutons \$8.95*

BEETS & GOAT CHEESE *With a silky beet vinaigrette \$8.95*

SMOKED TROUT *Fresh tomato, capers and bread crumbs Lightly drizzled with creamy parmigiano and lime mustard vinaigrettes \$9.95*

OYSTERS ON ICE - CAPE MAY SALTIES *Served with cocktail sauce and fresh lemon \$12.95*

~ HOT APPETIZERS ~

BROCCOLI RAPA & SAUSAGES *Sautéed with garlic and oil \$9.95*

SEA SCALLOPS *Crusted with sesame seeds served with a soy ginger cream sauce \$12.95*

FRESH ARTICHOKE FRITTERS *With a garlic, lemon and herbs sauce \$9.95*

COLOSSAL CRAB CORN CHOWDER *Jersey corn, Colossal Crab, Bacon, Potato, onions and bacon topped with cheddar cheese \$14.95*

OCTOPUS *Pan seared and served with Kalamata olives, capers and fresh tomato sauce served over Semolina Polenta \$10.95*

~ ENTRÉE ~

ASPARAGUS RISOTTO *With shrimp, red peppers, onions and touch of cream topped with shaved parmigiano \$21.95*

SAINT PETER FISH *With sautéed garlic, arugula and tomato in a white wine sauce \$19.95*

SALMON FILET *Sautéed in a lemon scampi sauce topped with crispy artichokes \$20.95*

FLOUNDER OREGANATA *Baked, topped with bread crumbs, tomatoes and a red onion relish \$20.95*

PANSEARED STRIP STEAK *With Mushrooms, mashed potato and asparagus with Hollandaise sauce \$25.95*

CHICKEN BARBIE *Chicken breast filled with ricotta and mozzarella cheese wrapped with prosciutto served with a red wine reduction sauce \$24.95*