

☞ CHEF'S DAILY SPECIALS ☞

THURSDAY, SEPTEMBER 21, 2017

☞ SOUP ☞

BUTTERNUT SQUASH PUREE

☞ SALADS & COLD APPETIZERS ☞

5 GRAIN SALAD *Mescaline, Brown rice, Black lentils, Quinoa and Amaranth served with creamy parmigiano vinaigrette and balsamic* \$8.95

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

OYSTERS ON ICE – CAPE MAY SALTIES *Served with cocktail sauce and fresh lemon* \$12.95
SMOKED TROUT *Lightly drizzled with creamy parmigiano and lime mustard vinaigrettes served over bruschetta* \$8.95

☞ HOT APPETIZERS ☞

SHRIMP TEMPURA *Served with a soy ginger cream sauce* \$10.95

SEA SCALLOPS *Pan seared, crusted with sesame seeds served with a soy-ginger-cream sauce* \$12.95

JUMBO LUMP CRABCAKE *Served with a horseradish aioli and diced tomato* \$12.95

BREADED PORTOBELLO *Topped with melted mozzarella in a sherry wine sauce* \$8.95

SHORT RIB *Slow cooked in a tomato ragu served over polenta,* \$10.95

MANILA CLAMS *Steamed open with white wine, garlic and lemon* \$11.95

☞ ENTRÉE ☞

PORCINI MUSHROOM RISOTTO *With chicken, onions and touch of cream topped with shaved parmigiano* \$19.95

MAHI MAHI MARECHIARA *In a tomato basil sauce, garnished with mussels and clams* \$21.95

SALMON FILET *Pan seared with lemon sauce on the side served with crispy artichokes* \$20.95

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

PANSEARED STRIP STEAK *With Mushrooms, Gorgonzola cheese and a Brandy cream sauce* \$25.95

COWBOY STEAK HIMALAYAN SALT 30 DAY DRY AGED

Grilled Bone-In Rib Eye served with broccoli rapa and mashed potatoes \$29.95

LOBSTER FEST IS BACK

MINI LOBSTER TAQUITOS *With lobster and shrimp mouse topped with avocado, cilantro, lime and miso glazed* \$12.95

LOBSTERCAKE *Served with a horseradish aioli, avocado and diced tomato* \$14.95

LOBSTER TURNOVER *Served with soy ginger cream sauce and black sesame seeds* \$14.95

HOME MADE LOBSTER RAVIOLI *Served in a lobster shrimp sauce touch of cream* \$19.95

LOBSTER MEAT *With wild mushrooms, diced tomato in a pink vodka cream sauce over capellini* \$24.95

LOBSTER FEST TRICOLOR *Three 6oz each cold water Maine lobster tails. one plain broiled, Rockefeller and Oreganata style with primavera risotto* \$44.95 or any style single tail \$14.95