

☞ CHEF'S DAILY SPECIALS ☞

FRIDAY, MAY 26, 2017

☞ SOUP ☞

LENTIL SOUP

☞ SALADS & COLD APPETIZERS ☞

SUNNY DAY SALAD *With mesculine, fresh fruit, shaved feta cheese topped with both balsamic and creamy parmigiano vinaigrettes \$8.95*

PINK MOONS - OYSTERS ON ICE *From Prince Edward Island served with homemade cocktail sauce and fresh lemon \$14.95*

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

☞ HOT APPETIZERS ☞

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

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

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

BREADED PORTOBELLO *Topped with marinara and melted mozzarella \$8.95*

LONG GREEN SPICY PEPPER *Stuffed with ground sausage and provolone cheese wrapped with Proscuitto in a vodka pink cream sauce served over black lentils \$12.95*

☞ ENTRÉE ☞

ASPARAGUS RISOTTO *With shrimp, red peppers, onions and touch of cream topped with shaved parmigiano \$19.95*

YELLOWFIN TUNA *Crusted with sesame seeds served with a garlic-ginger-soy sauce \$24.95*

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

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

PANSEARED STRIP STEAK *Crusted with parmigiano cheese, served with a Benzinger Merlot reduction sauce \$27.95*