

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧

LEEK SOUP

❧ SALADS & COLD APPETIZERS ❧

WEDGE SALAD *Quartered piece of Iceberg lettuce topped with bacon, Feta cheese, boiled egg, diced tomato, avocado & creamy parmigiano dressing* \$10.95

PINK MOON OYSTERS *Served with cocktail sauce and fresh lemon* \$16.95

BEETS & GOAT CHEESE *With a silky beet vinaigrette & cream goat cheese*
\$12.95

SMOKED TROUT *With green beans, tomato caviar finish with sour cream and lemon vinaigrette* \$14.95

❧ HOT APPETIZERS ❧

BREADED PORTOBELLO *Topped with melted mozzarella and a sherry wine sauce* \$10.95

BROCCOLI RAPA & SAUSAGES *Sautéed with garlic and oil* \$12.95

MEATBALLS *Served in a garlic balsamic sauce* \$12.95

MANILA CLAMS *Served with chorizo sausage and canellini beans in a light marinara sauce* \$14.95

❧ ENTREE ❧

ASPARAGUS RISOTTO *Served with onions, shrimp, red peppers and parmesan cheese* \$24.95

SALMON *Pan seared with spinach served in a champagne cream sauce* \$26.95

SAINT PETER FISH *With sautéed garlic, arugula and tomato in a light marinara sauce* \$22.95

SIRLOIN STEAK AU POIVRE *Served with mushrooms and a pepper corn brandy cream sauce* \$34.95

CHICKEN BARBIE *Ricotta cheese rolled up in a chicken breast wrapped in prosciutto drizzled with a Cabernet Sauvignon reduction sauce* \$22.95