# **➢ DAILY SPECIALS ➢**

### ≈ SOUP «

#### **MUSHROOM CREAM SOUP**

### ≈ SALADS & COLD APPETIZERS ≪

PINK MOON OYSTERS Served with cocktail sauce and fresh lemon \$18.95
WEDGE SALAD Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato, avocado and a creamy parmigiano dressing \$12.95

**MOZZARELLA BURRATA** Served over crostini bruschetta with a reduced balsamic vinaigrette \$14.95

**BEET & GOAT CHEESE SALAD** Served with mixed greens and drizzled with beet dressing \$14.95

**SMOKED TROUT** Served with breadcrumbs and slightly drizzled with creamy parmigiano and a lime vinaigrette \$14.95

#### ≈ HOT APPETIZERS ≈

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95
BREADED PORTOBELLO Topped with melted mozzarella & sherry wine sauce \$12.95
BROCCOLI RABE & SAUSAGES Sautéed with garlic and oil \$14.95
SHORT RIB Slow cooked in a tomato ragu served over mashed potatoes \$16.95
JUMBO DRY SEA SCALLOPS Served with black sesame seeds in a soy ginger cream sauce \$19.95

**SOFT SHELL CRAB (1)** Served breaded with our "ooh, la la! sauce \$15.95

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MIXED MUSHROOM RISOTTO Served with chicken, onions and parmesan cheese \$25.95
SHORT RIB ORECCHIETTE PASTA With short rib and topped with a ricotta salata \$26.95
SAINT PETER FISH Sauteed garlic, arugula & tomato in a light marinara sauce \$24.95
SALMON FILLET Served with artichokes in a sherry wine sauce \$25.95
JUMBO SHRIMP & CALAMARI CIOPPINO FRA DIAVOLO Served over linguini \$26.95
RED SNAPPER Served with fresh herbs and capers in a lemon sauce \$26.95
SOFT SHELL CRAB FRANCESE (2) Dipped in egg, served with a white wine and lemon sauce \$27.95

**SIRLOIN STEAK** *Served with mushrooms in a brandy cream sauce* \$34.95