

☞ CHEF'S DAILY SPECIALS ☞

☞ SOUP ☞

BROCCOLI CREAM SOUP

☞ SALADS & COLD APPETIZERS ☞

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

WEDGE SALAD Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato avocado and a creamy parmigiano dressing \$12.95

SMOKED TROUT Served with breadcrumbs lightly drizzled with creamy parmigiano and lime vinaigrette \$14.95

BEEF AND GOAT CHEESE SALAD Served with mixed greens and drizzled with beet dressing \$14.95

☞ HOT APPETIZERS ☞

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$15.95

BREADED PORTOBELLO Topped w/melted mozzarella & sherry wine sauce \$12.95

SHORT RIB Slow cooked in a tomato ragu served over mashed potato \$14.95

CIN CIN CALAMARI Fried calamari rings topped with diced tomato, scallions and a teriyaki drizzle \$16.95

BROCCOLI RAPA & SAUSAGE Sauteed with garlic and oil \$12.95

TRIPLE NAPOLETANA Served with olives in a tomato vegetable sauce \$14.95

JALAPENO PEPPERS Filled with sausage wrapped with bacon and breaded served in a vodka pink cream sauce \$12.95

☞ ENTREE ☞

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

HOMEMADE MEAT LASAGNA Baked with bolognese ragu and topped with melted mozzarella \$23.95

CHICKEN SALTIMBOCCA Chicken breast layered with Proscuitto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach \$24.95

SAINT PETER FISH With sautéed garlic, arugula and tomato in a light marinara sauce \$26.95

MONKFISH Pan seared, served with wild mushrooms and fresh tomato in a pink vodka sauce and topped with black lentil \$26.95

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

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