

☞ CHEF'S 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

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

MOZZARELLA BURRATA *Served over crostini bruchetta with a reduced balsamic 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

HOMEMADE JUMBO MEATBALLS *Served with pomodoro and topped with ricotta cheese* \$14.95

SHORT RIB *Slow cooked in a tomato ragu served over mashed potatoes* \$16.95

☞ ENTREE ☞

ARTICHOKE RISOTTO *Served with shrimp, onions, red peppers and parmesan cheese*
\$25.95

SAINT PETER FISH *Sauteed garlic, arugula & tomato in a light marinara sauce* \$24.95

SALMON FILLET *Pan seared with spinach, melted mozzarella and served in a champagne cream sauce* \$25.95

JOHN DORY OREGANATA *Baked and topped with breadcrumbs and tomatoes in a lemon sauce* \$26.95

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