

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧

BROCCOLI 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 balasamic vinaigrette \$14.95

SMOKED TROUT Served with breadcrumbs and slightly drizzled with a creamy parmigiano and 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

LONG HOT PEPPERS Filled with sausage and breaded served in a pink vodka sauce with black lentils \$14.95

JUMBO LUMP CRAB CAKE With our "Ooh, la la! sauce \$16.95

MANILA CLAMS Served with garlic in a fresh lemon sauce \$14.95

❧ ENTREE ❧

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

SCHIAFFETONI Filled with ground filet mignon, peas and spinach baked in a Bolognese ragu topped with melted mozzarella \$26.95

CHICKEN ROLLATINI With ham and cheese dipped in egg in a sherry wine sauce \$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

MAHI MAHI Served with capers in a garlic lemon sauce \$27.95

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