

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧

LENTIL WITH DITALINI PASTA 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 beet dressing \$14.95

JUMBO SHRIMP COCKTAIL Five jumbo shrimp served with homemade cocktail sauce \$19.95

SMOKED TROUT Served with tomato, breadcrumbs and lightly drizzled with a creamy parmigiano & lime vinaigrette \$14.95

MINI LOBSTER TAQUITOS With lobster and shrimp mousse topped with avocado, cilantro, lime and miso glaze \$14.95

❧ HOT APPETIZERS ❧

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95

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

ARTICHOKE FRITTERS Served with garlic and lemon sauce \$14.95

MANILLA CLAMS Served with chorizo sausage in a garlic lemon sauce \$14.95

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

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

BROCCOLI RAPA & SAUSAGE Sauteed with garlic and oil \$14.95

❧ ENTREE ❧

ASPARAGUS RISOTTO Served with shrimp, onions, red peppers & parmesan cheese \$25.95

LOBSTER RAVIOLI Served with garlic & oil and diced tomato topped with shaved ricotta salata \$28.95

CHICKEN SALTIMBOCCA Chicken breast layered with Prosciutto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach \$25.95

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

SALMON FILET Pan Seared with spinach served in a champagne cream sauce \$25.95

MONK FISH Served with garlic and capers in a lemon sauce \$26.95

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