

# ❧ CHEF'S DAILY SPECIALS ❧

## ❧ SOUP ❧

### FRENCH ONION SOUP

## ❧ SALADS & COLD APPETIZERS ❧

**WEDGE SALAD** *Quartered piece of Iceberg lettuce topped with bacon, Feta cheese, boiled egg, diced tomato, avocado & creamy parmigiano dressing* \$10.95

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

**BEETS & GOAT CHEESE** *With a silky beet vinaigrette & cream goat cheese*  
\$12.95

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

## ❧ HOT APPETIZERS ❧

**BREADED PORTOBELLO** *Topped with melted mozzarella and a sherry wine sauce* \$10.95

**BROCCOLI RAPA & SAUSAGES** *Sautéed with garlic and oil* \$12.95

**MANILA CLAMS** *Served with chorizo sausage and canellini beans in a light marinara sauce* \$12.95

**GRILLED CALAMARI** *Served with capers, olives, diced tomatoes, garlic & oil and topped with breadcrumbs* \$14.95

## ❧ ENTREE ❧

**MIX MUSHROOM RISOTTO** *Served with onions, chicken and parmesan cheese*  
\$24.95

**SALMON** *Pan seared with spinach served in a champagne cream sauce* \$24.95

**SAINT PETER FISH** *With sautéed garlic, arugula and tomato in a light marinara sauce* \$22.95

**STRIPED BASS MARECHIARA** *Served with mussels and clams in a light marinara sauce* \$23.95

**CHICKEN SALTIMBOCCA** *Chicken breast layered with Prosciutto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach*  
\$23.95

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

**CALVES LIVER** *Served with bacon and onions in a savory balsamic sauce*  
\$22.95