

☞ CHEF'S DAILY SPECIALS ☞

☞ SOUP ☞

LENTIL AND DITALINI PASTA 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

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

☞ HOT APPETIZERS ☞

EASY PEEL AND EAT SHRIMP Served sauteed in butter and garlic with Jersey corn, Old Bay seasoning in light butter - Half Pound - \$15.95 or Full Pound \$24.95

BREADED PORTOBELLO Topped with melted mozzarella and a sherry wine sauce \$12.95

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

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

BEEF BRACIOLE Served with provolone cheese, roasted red peppers and spinach in a pomodoro sauce \$14.95

WHOLE ARTICHOKE Served with garlic and lemon sauce \$14.95

☞ ENTREE ☞

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

LOBSTER RAVIOLI Served with fresh tomato, arugula and garlic & oil \$24.95

SCHIAFFETONI Filled with ground fillet mignon, peas and spinach baked in a Bolognese ragu topped with melted mozzarella \$23.95

MAHI MAHI PUTTANESCA Served with garlic, capers and olives in a light marinara sauce \$25.95

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

MONK FISH Served with garlic, fresh rosemary and capers in a lemon sauce \$25.95

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

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