

DINNER MENU

STARTERS

SOUP OF THE DAY

Ask your server for Chef's Creation

French onion . . . \$6.95

SESAME AHI TUNA ~ *Seared & finished with tamari ginger sauce, avocado and minced red peppers . . . \$12.95*

BAKED BRIE IN CROUTE ~ *Imported brie cheese with honey mustard and pine nuts, wrapped in puff pastry, baked and served w/ fresh fruit and crostini . . . \$12.95*

ESCARGOT ~ *Sautéed snails with shallots, garlic and mushrooms in a cognac cream sauce . . . \$12.95*

CAMARONES AL AJILLO ~ *Sautéed shrimp with garlic, olive oil, red pepper flakes and herbs . . . \$12.95*

CARNITAS TOSTADA ~ *Slow roasted pork over a crispy corn tortilla w/marinated red cabbage and guacamole . . . \$10.95*

CEVICHE DE CAMARON ~ *(Shrimp ceviche)) marinated shrimp cocktail with lemon and orange juice, Tomatoes, onions, cilantro and avocado (lightly spicy) . . . \$12.95*

BRUSCHETTA ~ *Crispy crostini topped w/ a mix of tomatoes, olives, mushrooms, scallions, fresh herbs, live oil, and feta cheese . . . \$8.95*

MARINATED KALAMATA OLIVES . . . \$4.00

PASTAS

TRUFFLE SACCHETI ~ *Pasta purses filled with ricotta cheese & truffles in sherry cream sauce with shiitake mushrooms, sweet peas, and sundried tomatoes. . . . \$24.95*

PASTA AL POMODORO BASILICO WITH SHRIMP ~ *Sautéed shrimp in a plum tomato sauce w/ garlic, olive oil and fresh basil tossed with angel hair pasta . . . \$24.95*

SALMON PASTA ~ *Petite filets of salmon tossed with broccoli, diced tomatoes and mushrooms in a garlic cream sauce over penne pasta . . . \$21.95*

LOBSTER RAVIOLI ~ *in tomato cream sauce with asparagus, artichokes, and roasted peppers garnished with shrimp . . . \$27.95*

SEAFOOD PASTA ~ *shrimp, sea scallops, spinach, sundried tomatoes, and kalamata olives In a garlic white wine cream sauce tossed with pappardelle pasta . . . \$28.95*

VEGETARIAN PASTA ~ *Artichokes, broccoli, sun-dried tomatoes, zucchini and fresh basil in light garlic and white wine sauce over fettuccini pasta . . . \$15.95*

ALFREDO OR MARINARA PASTA ~

With penne, angel hair, or fettuccini pasta . . . \$11.95

With grilled or blackened chicken . . . \$16.95

With grilled or blackened shrimp . . . \$17.95

SALADS

SOUTHWESTERN STYLE CAESAR SALAD ~ *Fresh Romaine lettuce tossed with Caesar dressing, diced tomatoes, red onions and Romano cheese, topped with crispy blue corn tortilla chips . . . \$10.95*

With grilled or blackened chicken . . . \$15.95

With grilled or blackened shrimp . . . \$16.95

FISH

CATCH OF THE DAY ~ *Chef's selection ~ Market Price*

GRILLED or BLACKENED FILET of GROUPER ~ *with chimichurry sauce ~ Market Price*

SALMON ~ *Grilled fillet of salmon finished with lemon cream sauce, spinach and sun dried tomatoes . . . \$21.95*

CRAB CAKES ~ *Sautéed twin blue crab cakes over roasted pepper
beurre blanc sauce . . . \$20.95*

VEGETABLES RISOTTO ~ *spinach, shitake mushrooms, sun dried tomatoes
and artichokes . . . \$19.95*
With grilled shrimp . . . \$26.95

MEATS

VEAL OSSO BUCO ~ *Braised veal shank in herbed tomato white wine sauce topped with
gremolata and served with porcini mushroom and poblano pepper risotto . . . \$29.95*

FILET WITH ANCHO CHILE ~ *Pan seared butterfly tenderloin topped with grilled shrimp,
mushrooms, and diced tomatoes in ancho chili sauce, topped with feta cheese . . . \$33.95*

BEEF TENDERLOIN ~ *grilled 8oz. Angus beef tenderloin steak . . . \$29.95*

GRILLED RIB EYE STEAK ~ *topped with caramelized onions and gorgonzola gratin,
finished with rosemary and red wine demiglace . . . \$32.95*

BRAISED PORK SHOULDER ~ *in a plum tomato and guajillo pepper sauce with porcini
mushrooms, Artichokes and sweet peas, served over roasted garlic & spinach mashed
potatoes . . . \$24.95*

DUCK A L'ORANGE ~ *Hudson Valley Roasted duckling with orange sauce . . . \$29.95*

PICCATA ~ *White wine, lemon, capers sauce, with side of angel hair pasta*
Veal. . . \$21.95
Chicken. . . \$19.95

MARSALA ~ *Marsala wine, mushrooms, shallots and veal demiglace sauce,
with side of angel hair pasta*
Veal. . . \$21.95
Chicken. . . \$19.95

FRANCAISE ~ *Lemon garlic, white wine sauce, served with side of angel hair pasta*

Veal. . . \$21.95

Chicken. . . \$19.95

~ * ~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness (Our Caesar dressing is made with raw egg yolks)

"20% Gratuity will be added on parties of 6 or more "

Share plate charge \$3.00

Split plate charge \$5.00

* All dishes are freshly made and it takes time to prepare, please let your server know if you have limited time *