

Appetizers

Stuffed Portabella - 11

Portabella Mushroom Cap stuffed with our delicate Crab Imperial
Served with a Spicy Mustard Sauce

Escargot - 8

Saffron-Garlic Butter, Sundried Tomatoes and Spinach in a Puff Pastry Shell

Crab Cocktail - 12

Jumbo Lump Crab Meat served over Toast Points
Warm Tarragon Cream

Steamed Clams and Mussels- 10

Served in a White Wine, Lemon-Garlic and Butter Broth

Lobster Spring Roll - 10

Fried and served with Wasabi and Roasted Red Pepper Sauce

****Ahi Tuna - 13**

Seared Rare over Sesame Cucumber Salad with Sesame Soy Glaze

Roasted Beets and Fresh Mozzarella - 10

Baby Greens, Tomatoes, Enoki Mushrooms
Balsamic Reduction

Crab Cake - 10

Served with Spicy Remoulade & Roasted Corn, Mango-Blackbean Salsa

Fried Beef Short Rib Ravioli - 11

Chipotle-Tomato Glaze

Shrimp Wontons - 10

Sesame-Soy Broth

Artisan Cheese Plate - 12

With Prosciutto Ham, Whole Grain Mustard, Dried Figs, Balsamic Glaze, Honey & Pears

Spinach & Artichoke Dip - 8

Served with Toasted Pita in a Bread Bowl

Soups

Wild Mushroom Bisque - 4.50

Portobello, Shiitake, Oyster Mushrooms

Soup Du Jour - 4.50

Three Cheese French Onion - 4.50

Two kinds of Onions topped with Swiss, Provolone and Parmesan Cheeses

Executive Chef Stephen Guiseppe

Entrees

With the purchase of any entrée

Side House Salad - 2

Side Caesar Salad - 3

Side Spinach Salad - 4

*****10oz NY Strip Steak - 27***

*Pomegranate Molasses
Pecan Encrusted Goat Cheese
Mashed Potatoes and Asparagus
Sub Blue Cheese and Walnuts - 3*

*****Hanger Steak - 20***

*Cheddar-Andouille Mashed Potatoes
Cajun Compound Butter*

Grilled Prawn and Jumbo Sea Scallops - 21

*Sun-Dried Tomato Pesto
Pine-Nut Couscous*

*****Hoisin Grilled Salmon - 20***

*Ginger-Plum Relish
Snap Peas*

Stuffed Red Snapper - 21

*Stuffed with Crab and Mozzarella Cheese, Broiled with White Wine and Butter
Rice and Fresh Vegetable*

Roasted Duck Breast - 23

*Served with a Port Wine and Cranberry Glace
Rice and Fresh Vegetables*

Chicken Saltimbocca - 20

*Prosciutto, Mushrooms, Sage, Madeira Wine Sauce
Mashed Potatoes*

*****Sesame Swordfish - 19***

*Wasabi Mashed Potatoes
Teriyaki Glaze*

Lobster Ravioli - 23

4oz Lobster Tail, Crab, Sun-dried Tomato and Basil Glaze

Grilled Vegetable Napoleon - 18

*Fire Grilled Vegetables Layered with Phyllo
Roasted and topped with Balsamic Reduction*

Sides

Asparagus - 5

Broccoli Rabe - 5

Potatoes Au Gratin - 5

*No Substitutions Please
Vegetarian Entrees Available Upon Request*

Light Fare

****Lamb Chops - 16**

Grilled and served over Au Gratin Potatoes
Balsamic and Rosemary Reduction Sauce

Open Faced Filet Tips Sandwich - 14

Portobello Mushroom, Caramelized Pearl Onions, Roasted Peppers
Rosemary Demi Glaze
Steak Frites

Prosciutto Sandwich - 11

Thinly Sliced Prosciutto Di Parma
Asparagus, Whole Grain Mustard, Brie Cheese
Spinach, Tomato on Panini Bread

Duck Quesadillas - 9

Served with Sour Cream and Mango Black bean Salsa

St. Louis Style Ribs - 1/2 Rack - 14 Full Rack - 18

Slow Roasted, Served with Cole Slaw and FF or Mashed Potatoes

****Grilled Salmon BLT - 13**

Smoked Bacon, Lettuce, Tomato
Cucumber-Dill Mayonnaise on Grilled Panini

****Shaved Prime Rib Sandwich - 11**

Slow Roasted and served with Horseradish Cream and Provolone

****Cheeseburgers and Chicken Sandwiches - 8.25**

Bacon, Mushrooms, Avocado, Buffalo Style - .50 each
Blue Cheese, Goat Cheese, Mozzarella, Brie - .50 each

Andouille Sausage Sandwich - 9

Peppers, Onions, Marinara Sauce topped with Provolone

All Sandwiches served with a Pickle and Chips

Substitute French Fries, Onion Rings or Pasta Salad add 1.95

Caesar Salad - 7.25

Chicken - 9.30
Shrimp or **Salmon - 12.45

Spinach Salad - 8.25

Baby Spinach tossed in Warm Bacon Vinaigrette and topped with Apples, Walnuts
Crumbled Bleu Cheese

Jumbo Lump Crab Meat Salad - 11.50

Fresh Field Greens tossed in our Tequila-Lime Vinaigrette
Topped with Red Onions and Mangoes

20% Gratuity will be added to all parties of 6 or more guests

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.**