

~ **Appetizers** ~

Panko Crusted Crab Cake with Vegetable slaw
Honey Lemon Aioli and Cilantro Mint Puree
\$8

Fresh Mozzarella Cheese and Tomatoes in Basil Oil and Crushed Black
Peppercorns
\$8

Jumbo Shrimp Cocktail with Spicy Horseradish Cocktail Sauce
\$10

Warm Goat Cheese encrusted in Almond Slivers served with a Poached Pear and
Roasted Garlic
\$8

~ **Soups** ~

Soup Du' Jour
\$4

Lobster Bisque
\$6

French Onion Soup
\$5

~ **Salads** ~

House Salad -Spring Mix with choice of Homemade
Dressing (House Vinaigrette, Balsamic Vinaigrette, Bleu Cheese)
\$5

Caesar Salad with Homemade Croutons and Homemade Dressing
\$7

Chop Chop Salad (Mixture of Fresh Diced Fruits and Vegetables marinated in
the House Vinaigrette Dressing atop Spring Mix). Available with your choice of
Grilled Chicken, Roasted Shrimp, or Roasted Scallops.

Vegetarian \$14 Grilled Chicken \$17
Roasted Shrimp \$20 Roasted Scallops \$20

~ **From the Grill** ~

Surf 'N Turf
(Lobster Tail and Filet Mignon)
\$43

16oz NY Strip Steak with Herb Butter
\$27

12oz NY Strip Steak with Herb Butter
\$23

Filet Mignon with Herb Butter
\$29

Center Cut Pork Chop with Onion and Apple Marmalade
\$19

~ **Rotisserie** ~

Roasted Rack of Lamb encrusted with Garlic and Fresh Herbs
\$30

Roasted Tournedos of Veal Tenderloin au poive (Brandy Green
Peppercorn Sauce)
\$30

~ **From the Sea** ~

Sautéed Crab Cakes
(Lump Crab encrusted in Panko Crumbs served with Lobster Sauce)
\$19

Grilled Salmon Fillet with Citrus Tarragon Butter Sauce
\$19

Seared Sea Scallops with Herb Wine Butter Sauce
\$20

Broiled Fillet of Sole with Lemon Wine Butter Sauce
\$19

Seafood Bouillabaisse
(½ Lobster Tail, Shrimp, Scallops, Mussels, Potatoes and Fennel in Fresh
Tomato Basil and Saffron Broth)
\$29

Twin Lobster Tails with Fresh Drawn Butter
\$40

~ **Sautéed** ~

Chicken Francaise
(Sautéed in a Lemon Wine Butter Sauce)
\$16

Veal Scallapini Marsala
(Sautéed with Wild Mushrooms and Marsala Wine Sauce)
\$25

Stuffed Chicken Breast
(Stuffed with Apples, Golden Raisins and Shallots with Merlot Wine Sauce)
\$19

~ **Pastas and More** ~

Shrimp Scampi served with Linguini
\$20

Chicken Parmesan served with Linguini
\$16

Penne Pasta with Grilled Vegetables and Fresh Basil Pesto Sauce
\$15

Penne Pasta with Pink Vodka Sauce
\$13

~ **For the little ones** ~
(10 and under)

Chicken Parmesan with Linguini
\$10

Penne Pasta with butter or marinara sauce
\$7

Sesame Chicken Fingers
\$9

~ All entrees served with choice of house salad or soup du' jour, potato choice
and vegetable of the day.~

~ **Bar Food** ~

Hamburger
\$9

Cheeseburger
\$10

Grilled Chicken Breast Sandwich with Roasted Red Peppers
\$9

Open Sliced Steak Sandwich
\$15

Grilled Vegetable Sandwich with Fresh Mozzarella
\$10

~ All bar food is served with choice of steak fries or gaufrette potatoes~

~ For your convenience, 20% gratuity will be added onto tables of 7 or more. ~