

DINNER

Appetizers

Asian Chicken Tempura – 7.95

Chicken tenderloins dipped in a tempura batter and fried to a golden brown, served with Black Bean dipping sauce.

Crunchy Crab And Spinach Stuffed Portabella – 9.95

Panko encrusted sliced portabella mushroom stuffed with Spinach, Crabmeat, Fontina Cheese and sautéed to a golden brown.

Cornmeal Calamari – 9.50

Calamari marinated in buttermilk, dusted in cornmeal and fried, served with marinara sauce.

Jumbo Prawn Martini - 11.95

Lightly poached Jumbo Gulf Prawn served with cocktail sauce and lemon.

Smoked Salmon – 11.50

Carpaccio of Scottish Smoked Salmon, essence of dill, traditional garnish of egg, capers, onions, and toast points.

Soups

Chef's Signature Soup – 6.95

Lobster Bisque, with Langostino and essence of tarragon.

French Mushroom Soup – 5.95

Sautéed exotic mushrooms with sherry and veal stock topped with provolone cheese and croutons.

Soup du Jour – Cup -3.95 – Crock – 4.50

The Chef's soup of the day, made with the freshest ingredients available.

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Dinner Salads

House Dinner Salad – 2.95

Fresh Mesclun Greens, tomatoes, onions, and cucumbers served with dressing of choice.

Arugula Salad – 6.25

Arugula, toasted walnuts, and stilton cheese drizzled with Pomegranate Vinaigrette.

Caesar – 8.95 House – 5.95

Fresh cut romaine, tossed with house made dressing, shaved pecorino romano, and croutons – Anchovy Filets available.

Add Grilled Chicken – 3.75 Add Grilled Shrimp – 6.25

Grilled Salmon Nicoise – 15.95

Salmon filet grilled and served over field greens, garnished with roasted tomatoes, Nicoise black olives, green beans, chopped onions, hard boiled egg, sliced potatoes.

Greek Chopped Salad – 12.95

Cucumbers, onions, tomatoes, olives, feta cheese, oregano, dill, and garlic with lemon mustard vinaigrette, tossed with a chiffonade of romaine lettuce.

Crab Cake Salad – 16.95

Lump Crab Cakes, baked to a golden brown, served on a bed of field greens, garnished with tomatoes, cucumbers, and onions, drizzled with lemon zest vinaigrette.

Steaks & Chops

Grilled Pork Chop – 23.95

Grilled Pork Chop w/ sweet pork jus, served with layonnaise potatoes and vegetable.

Black Angus Strip Steak – 28.95

Certified Angus beef, grilled to order, topped with shallot butter, served with Yukon gold mashed Potatoes and vegetable.

8 oz. Filet Mignon – 29.50

Grilled to order, served with Yukon gold mashed potatoes, and vegetable.

16 oz. Chef's Choice Prime Dry Aged Strip Steak – 36.95

Certified Black Angus Dry Aged New York Strip, grilled to order, served with layonnaise potatoes and vegetable.

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Steaks & Chops (cont.)

Porterhouse – 31.95

16 oz. Porterhouse steak grilled to order and served with Yukon gold mashed Potatoes, and vegetable.

Prime Domestic Lamb Chops – 30.95

Two grilled double cut Lamb Chops, gratin of grilled eggplant and banded red potatoes, lamb jus..

Pasta

Tri Colored Tortellini Carbonara – 18.95

Apple Wood Smoked Bacon, Sweet Peas sautéed in olive oil, finished with creamy parmesan sauce.

Chef's Ravioli – 23.95

Today's Chef Selection of Stuffed Pasta.

Rigatoni Milano – 18.95

Spicy Italian sausage sautéed with sweet peppers, onion, mushrooms, tossed in sun dried tomato pesto sauce.

Shellfish Trio Scampi Style – 24.95

Shrimp, Scallops and Mussels sautéed in garlic butter sauce tossed with angel hair pasta.

Seafood

Crispy Skin Salmon – 24.95

Sautéed Salmon Filet over white beans, penne, and arugula with virgin olive oil, fresh tomato essence.

Classic Crab Cakes – 28.50

Our signature Jumbo Lump Crab Cakes served with roasted potatoes, chive remoulade and grilled asparagus.

Shrimp & Crab Newburg Gratinee – 25.50

Shrimp & Crab sautéed in a brandy cream sauce with mushrooms, topped with Gruyere cheese and baked to a golden brown, garnished with garlic grilled toast points.

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Seafood (cont.)

Pan-Seared Diver Scallops – 26.95

Jumbo Scallops pan seared with balsamic, pistachio, tomato fondue, wilted spinach, and turned potatoes.

Langostino Alfredo – 24.95

Sautéed langostinos tossed with fettuccini noodles, romano cheese cream sauce and garnished with garlic grilled toast points.

Chilean Sea Bass – 27.95

Pan roasted Sea Bass served with saffron fumet, asparagus, truffle risotto, and Parisian carrots.

Rainbow Trout – 22.95

Pan seared Trout topped with lemon pine nut brown butter, wilted arugula, banded red potatoes, and Parisian carrots.

Chicken and Veal

Chicken Marsala – 20.95

Boneless breast of chicken sautéed in a light sicilian wine sauce with sweet peppers, onion, and mushrooms, served over pasta.

Chicken Pesto – 20.95

Pesto roasted chicken breast served over egg noodles with cabbage and tiny vegetables.

Chicken Cordon Bleu – 21.95

Chicken breast stuffed with country ham and Jarlsberg cheese served with aromatic rice and vegetables.

Veal Chop Oscar – 32.95

Veal Rib Chop, pan seared to order, topped with Jumbo Lump Crab, asparagus, and hollandaise, served with layonnaise potatoes.

Veal Piccata – 25.95

Milk-fed veal medallions sautéed with a white wine, lemon sauce, artichokes, spinach, and mushrooms served over linguine.

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