

## Dinner Menu



### Appetizers

**Three Cheese Ravioli in a Fra Diavlo** - our classic raviolis in a homemade tomato sauce with a little heat and topped with parmesan cheese  
8.97

**Crab Stuffed Mushrooms** - three large fancy mushrooms stuffed with our jumbo lump crab cakes, baked to a golden brown and drizzled with a dijon creole sauce served over a bed of spring greens  
\$11.97

**Creamy Spinach and Artichoke Dip** - this is our version of a creamy parmesan dip with spinach, and artichokes baked until piping hot and served with fresh crustinis  
\$8.97 (add crab meat \$5.97)

**Blackened Garlic Chicken Bites** - six blackened chicken bites seared in a smoking hot pan served over a crustini with a fresh pickle and topped with roasted garlic butter  
\$8.47

**Grilled Jumbo Shrimp** - plump, succulent shrimp grilled over an open flame, served with summer greens and our own lemon saffron vinaigrette  
\$9.97

**Brie** - phyllo pastry cups filled with brie cheese, sliced almonds and a melba sauce, then baked flaky  
\$11.97

**Louisiana Crab Cakes** - our lump crabcakes are prepared fresh, oven finished, then drizzled with a chipotle creme, served with a sun-dried tomato and corn salsa  
\$12.47

**Mussels** -large New Zealand green lip mussels in a white wine butter sauce with fresh squeezed lemon juice, garlic, red onion, anchovies,

### Entrees

**Pan Seared Scallops** - large sea scallops dusted with flour then pan seared with a hint of lemon and garlic, served on angel hair pasta tossed with seasonal vegetable of the day  
\$24.97

**Black Angus Filet Mignon** - a 7oz. certified black angus filet mignon so tender you can cut it with a fork, coated with crushed peppercorns and grilled to perfection, topped with creamy goats cheese and a sweet & tangy balsamic reduction, served with savory roasted garlic, rosemary redskin potatoes and a seasonal vegetable  
\$27.97

**Black Angus Ribeye** -a 12oz. certified black angus ribeye, marinated and grilled to perfection, served with savory garlic, rosemary roasted redskin potatoes and a baked golden brown boursin cheese stuffed tomato  
\$25.97

**Black Angus Sirloin** - a 10oz. tender and juicy black angus sirloin marinated and grilled, topped with brandied caramelized onions and button mushrooms in a demi glaze, served with creamy homemade garlic white pepper redskin mashed potatoes and

tomatoes and fresh chopped parsley served with  
a crispy baked bread loaf for dipping  
\$12.97

**Escargot in Pesto** -escargot prepared with a  
fresh basil demi glaze and diced tomatoes,  
presented with grilled toast points for dipping  
\$10.47

the seasonal vegetable of the day.  
\$18.97

**Chicken Tuscan** - a tenderloin of  
chicken  
sauteed with fresh basil, garlic,  
sun-dried tomatoes and artichoke  
hearts,  
tossed with fettuccini al dente  
with our own homemade tomato sauce  
\$18.97

**Shrimp Tuscan** - these jumbo  
shrimp  
are sauteed with fresh basil, garlic,  
sun-dried tomatoes and artichoke  
hearts,  
tossed with fettuccini al dente with  
our own homemade tomato sauce  
\$23.97

**Filet Tips in Hunter Sauce** -  
8 oz. black angus filet tenderloin  
tips in a rich and hearty white  
wine demi glaze with sauteed  
mushrooms,  
shallots, and tomatoes, served with  
sauteed mushrooms, shallots, and  
tomatoes, served with garlic white  
pepper redskin mashed potatoes  
and the seasonal vegetable of the  
day.  
\$25.97

**Rolled Pork Loin Roast** - pork loin  
stuffed with smokey pit ham and  
probolone cheese, seasoned with  
just

the right amount of spices then rolled up and wrapped in salty pancetta and slow roasted until perfectly tender and juicy. Served with a red zinfandel berry compote on the side with creamy homemade garlic white pepper redskin mashed potatoes and the seasonal vegetable of the day.

\$21.97

**Pan Seared Loin of Lamb** - loin of lamb seared until crispy on the outside while leaving the inside juicy and tender, glazed with a citrus chipotle sauce, served with asparagus and saffron rice.

\$29.97

**Pasta Chicken Piccata** - this is a classic! two chicken cutlets sauteed in butter with asparagus and diced roasted red pepper, with capers, shallots, red chili flakes, fresh squeezed lemon juice and white wine, then tossed with angel hair pasta.

\$18.97

**Shrimp Scampi**-jumbo shrimp broiled in a garlic white wine butter sauce

with just a hint of spice, served  
with saffron rice and the seasonal  
vegetable of the day.

\$24.97

**Salmon with a Berry Compote -8**

OZ.

fresh salmon filet perfectly  
seasoned  
and grilled then served with a red  
zinfandel berry compote, served  
with  
saffron rice and the seasonal  
vegetable of the day.

\$18.97

**Bacon Wrapped Meatloaf -freshly**

baked

and finished with a port wine  
mushroom sauce, served with  
mashed  
potatoes and our seasonal  
vegetable  
of the day.

\$19.97

**Sauteed Chicken Breast - a**

sauteed

breast of chicken with flame-grilled  
portobello mushrooms and  
spinach,  
topped with provolone cheese then  
baked, finished with a demi glaze  
and  
served with mashed  
potatoes

\$19.97

**Lemon Saffron Salmon - 8 oz.**

fresh

salmon filet grilled then drizzled  
with a lemon saffron sweet & sour  
sauce, served with our creamy  
homemade garlic white pepper  
mashed  
potatoes and the seasonal  
vegetable  
of the day.

\$18.97

**Fruta Mare - the fruit of the sea:**

if you love seafood you will love  
this dish! Jumbo scallops, jumbo  
shrimp, and New Zealand green lip  
mussels tossed in a rich marinara  
sauce and served over fettuccine  
topped with the catch of the day.

\$26.97

**Soups & Salads**

**Traditional Caesar Salad** - fresh, crisp leaves  
of romaine lettuce with homemade croutons and  
freshly grated parmesan cheese, tossed with our  
caesar dressing

\$10.97

**Mediterranean Salad** - a classic blend of  
mixed field greens with angel hair pasta,  
artichokes, tomatoes, red onion, cucumbers,  
hearts of palm, black and green olives, tossed in  
our own signature creamy basil dressing

\$11.97

**Spinach Salad** -fresh baby spinach with boiled  
egg, bacon, diced tomatoes, and diced red onion  
all tossed together with a warm bacon

**All Entrees Include**

Your choice of a cup of today's  
featured  
soup or our house salad (mixed greens,  
tomatoes, cucumber and asiago cheese  
with your choice of dressing)

vinaigrette  
\$12.97

**Homemade Soup** - prepared daily in our  
kitchen using only the freshest of ingredients  
\$3.97

.....x.....  
**Beverage**

**Espresso** \$2.47

**Cappuccino** \$3.47

**Latte** \$3.47

**Coffee** \$1.97

**Soft Drinks** \$1.97

**Iced Tea** \$1.97

**Import Beer** \$3.50

**Domestic Beer** \$3.00

**Wines**

(Please see our Wine List)

.....x.....  
**Desserts**

- Chocolate Lava Cake
- Cheesecake
- Apple Dutch Cheesecake
- Tiramisu
- W