



# Dinner Selections

## Appetizers

### Stuffed Artichoke Dip

Fresh Globe Artichoke filled with four cheese, spinach, garlic & artichokes  
\$8.95

### Stuffed Banana Peppers

Hungarian peppers stuffed with a four-cheese blend, accented with olive oil & garlic  
\$7.50

### Mussels Mediterranean

Fresh Prince Edward Island Mussels sautéed with white wine, garlic & herbs or red wine, tomato, garlic & herbs, served with garlic bread  
\$9.50

### Clams Casino

Five middle-neck clams loaded with peppers, onions, butter & herbs topped with apple smoked bacon and broiled  
\$9.50

### Shrimp Cocktail

Five jumbo shrimp served zesty cocktail sauce  
\$12.95

### Chesapeake Crab Cakes

Twin-lump crab cakes with whole grain mustard and chives over wild greens with Remoulade Sauce  
\$12.95

### Calamari Fritti

Calamari marinated in Buttermilk tossed in our seasoned breading with Shredded Vegetables, fried crispy and served with spicy marinara sauce  
\$8.95

### Sonora Chicken Flatbread

Mild chili-seasoned grilled Flatbread with smoky chicken, fresh salsa, Mozzarella & Goat cheese  
\$8.95

### Pizza Margherita

Roasted Tomato, Pesto, Fresh Mozzarella & Basil on a fire-grilled flatbread  
\$7

### Pepperoni Pizza

Tomato Sauce, Pepperoni, Mozzarella cheese on fire-grilled flatbread  
\$7

## Soups

### French Onion Au Gratin

Sautéed onions served in a rich beef broth over a homemade crouton and topped with Emmentaler cheese  
\$5.95

### Soup Du Jour

Made Fresh Daily  
Cup \$4 Bowl \$5.95



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## Salads

### Caesar Salad

Classic Hearts of Romaine garnished with Parmesan croutons & Anchovies

\$6.95

Add chicken or shrimp

\$11.95

### Wedge Salad

A wedge of Iceberg lettuce, crumbled bacon, Stilton cheese and shaved hard-boiled eggs served with your choice of dressing

\$7.95

### Caprese

Red & Yellow vine-ripened tomatoes layered with fresh Mozzarella and Basil over greens and dressed with extra-virgin olive oil, Balsamic syrup, Sea Salt & Cracked Pepper

\$9.50

### Farmers Greens & Chevre

Organic field greens, sprouts, and micro greens tossed with sea salt, cracked black pepper, Truffle oil, white Balsamic vinegar & Goat cheese crostini

\$7.95

### Boston Chopped Salad

Cucumber, Red Onion, Radicchio, Tomato, Egg, & Lobster dressed with our Lemon-Poppy seed dressing

\$12.95

## Entrees

All entrees include a House salad, vegetable du jour and choice of Mashed Potato or Potato du Jour

### Pork Tenderloin Andalucia

Medallions of Pork Tenderloin sautéed with shallots, garlic and thyme, finished with Curacao and Fresh orange juice over grilled sliced Bitter Orange & Roasted Fennel

\$19.95

### Texas Ribs

Dry-rubbed ribs slowly cooked with Mesquite Essence and mopped with our Bourbon-Chipotle Barbeque Sauce

Half \$12 - Full \$19

### Breast of Chicken Supreme

Semi-boneless breast of chicken draped with French Brie and Wild mushrooms over a Puff Pastry Crouton and accented with Truffle Mushroom Cream Sauce

\$17

### Pan-Roasted Salmon & Shellfish

Simply-seasoned salmon with fresh mussels and middle neck clams with a Pinot Grigio, Fennel, Butter & Garlic Sauce

\$18.95

### Seared Scallops

Diver Scallops pan-seared over Beet Risotto shaved Parmesan-Reggiano and Lemon Zest

\$22.95

### Cornmeal-Crusted Escolar

Hawaiian escolar lightly crusted with cornmeal, pan-seared then finished with a curry roasted Tomato and Cilantro broth

\$15.95

### Shrimp & Artichokes

Jumbo shrimp sautéed with artichoke hearts, sun-dried tomato, basil, and parsley finished with lemon and white wine tossed with angel hair pasta

\$22.95

### Filet Mignon House or Prime

Pan-seared with béarnaise sauce  
House \$33.95 Prime \$43.95

### Ribeye

House-rubbed 12oz. beef ribeye topped with tobacco onions

\$27.95

### Sirloin

9 oz. Steak grilled to your liking topped with Balsamic Glazed Button Mushrooms

\$21.95

### Petite Surf & Turf

Twin petite Filet Mignon topped with grilled shrimp over crostini and draped with béarnaise

\$26.95



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## Pasta

### **Chicken Parmesan**

Breast of Chicken with a light Milanese Breading, draped with our Tomato and Basil Sauce over Angel Hair

\$15.95

### **Gnocchi**

Hand-rolled potato dumpling, lobster meat, Crimini mushrooms tossed in a light cream sauce with green onions

\$22.00

### **Crab Asparagus Champagne Risotto**

Arborio Rice slowly cooked with a puree of fresh asparagus, off-set by the crisp sweetness of champagne and garnished with Lump Crab Meat and Tomato Relish

\$17.95

### **Baked Ziti**

Classic noodles tossed with Ricotta Cheese and Tomato Sauce, baked with Mozzarella, Provolone and Parmesan cheese

\$13.95

### **Spaghetti Marinara**

Classic Sauce, classic pasta generously portioned and topped with imported cheese

\$11.95

House-made Sausage or Meatballs

\$3.95

### **Linguini with Clam Sauce**

Fresh Clams sautéed with Garlic, Shallots, Oregano and White wine, finished with Parmesan cheese or Marinara sauce and tossed with Linguini

\$17.95

### **Coconut Curry Vegetables**

Eggplant, tomato, mushrooms, peppers & onions on a bed of French Lentils

\$12