



Appetizers

Calamari: Pan fried calamari strips & lemon caper beurre blanc **14.50**

Four Cheese Crostini: Oven roasted crostini topped with melted brie, bleu, gruyere & parmesan cheese drizzled with a balsamic reduction **12.50**

Dungeness Crab Cakes: Crab cakes topped w/ sundried tomatoes & basil beurre blanc **14.50**

Portabella Mushroom: Grilled portabella mushroom cap topped with zesty marinara, basil pesto & melted mozzarella **12.50**

Dinner Salads

Baby Spinach & Bacon: Tossed w/ bean sprouts, water chestnuts, served with warm bacon & red onion vinaigrette **8.50**

Sweet & Spicy Walnuts w/ Dried Cranberries: Mixed baby greens, sweet & spicy walnuts, dried cranberries & feta cheese served with a raspberry vinaigrette **8.50**

Classic Caesar Salad: Romain tossed with house made Caesar dressing, grated parmesan cheese & croutons **8.50**

Entrees

New York Steak & Lobster Tail: 8 oz. New York steak & 8oz sweet cold-water lobster tail served w/ roasted garlic mashed potatoes & sautéed vegetables **46.50**

Braised Short Ribs: On top of wild mushroom risotto, served with sautéed vegetables **36.50**

Blackened Mahi Mahi: Pan seared filet topped with grilled pineapple & cilantro chutney served with rice pilaf & sautéed vegetables **28.50**

Chicken Saltimbocca: Chicken breast stuffed with prosciutto, provolone cheese, fresh sage topped with capers & lemon infused demi glace served roasted garlic mashed potatoes & sautéed vegetables **26.50**

Grilled Jumbo Prawns w/ Spinach & Gorgonzola Cheese Stuffed Raviolis: tossed in a tomato basil bisque **28.50**

Eggplant Parmesan: Panko breaded & pan fried topped with provolone cheese & zesty marinara served over creamed pesto sauce, rice pilaf & sautéed vegetables **24.50**

Dessert:



Crème Brule ~ Dark Chocolate Mousse ~ Banana Foster ~ Ny Style Cheesecake **8.50**