

Appetizers

French Onion Soup

House Made with a special blend of Onions, topped with an Herbed Crouton and Provolone. \$3.95

Stuffed Portobello Mushroom

Baked with Lagostinos, Sundried Tomatoes and Brie. Served with Creme de Brie Sauce. \$6.95

Spinach & Mushroom Strudel

with Parmesan and fresh Herbs gently wrapped in Phyllo. Served with Sun Dried Tomato Aioli. \$6.95

Bruschetta Flute Sampler

Three Flutes with different Bruschetta toppings. Roasted Tomato with Goat Cheese, Kalamata Olive with Feta, and Spinach with Roasted Peppers. \$5.95

Baked Halloumi Cheese

Made in Cyprus. With the texture of Mozzarella and the Brine of Feta served with Mediterranean Salsa. \$5.95

Antipasto Plate

Thinly sliced aged Prosciutto, Genoa Salami, Capicola and Pepperoni served with Marinated Olives, Roasted Red Pepper, Goat Cheese and Breads. \$7.95

Bouillabaisse

Our special recipe of the classic Seafood Stew. With Shellfish Broth, Tomatoes, Red Wine, and White Fish. \$3.50

Prosciutto Shrimp Skewers

Large Shrimp wrapped in Prosciutto and glazed with Bourbon Sauce. \$6.95

Mediterranean Crab Dip

Creamy blend of Crab, Cheeses and Mediterranean Spices, served with Rustic Bread. \$8.95

Garlic Shrimp in a Parmesan Cup

Large Shrimp topped with roasted Garlic, Focaccia Crumbs and broiled with compound Garlic and Parsley Butter. \$6.95

Asparagi ala Crab

Lightly Breaded Asparagus with Jumbo Lump Crabmeat served with White Wine Butter Sauce. \$7.95

Cheese Plate

4yr Widmer Cheddar, Morel & Leek Monterey Jack, Drunken Goat, and Manchego. Served with Dried Cherries, Seasoned Walnuts and Baquette Slices. \$7.95

Salads

House Green Salad

Crisp Romaine and Spring Lettuces with Ripe Olives, Red Onion, Cucumber, Grape Tomatoes, Roasted Pepper and House Made Croutons. \$2.95

Fresh Mozzarella & Roasted Tomato Salad

Fresh Baby Mozzarella, Roasted Tomatoes, Kalamata Olives and Long Stemmed Artichoke Hearts with Balsamic Vinegar and Olive Oil. \$5.95

Goat Cheese Salad

Spring Lettuces, Fresh Poached Asparagus, Cherry Tomatoes, Kalamata Olives, Pine Nuts and Herbed Goat Cheese. \$5.95

Caesar Salad

Crisp Romaine, House Caesar Dressing, Grated Parmesan, and House Made Croutons. \$3.95 with Anchovies \$4.95

Spinach Salad

Baby Leaf Spinach, Button Mushrooms, diced Tomatoes, chopped Walnuts and crumbled Bacon. \$3.95

Salad Dressings include: House Balsamic Vinaigrette, Cabernet Sauvignon Vinaigrette, Blue Cheese, Ranch, Citrus Vinaigrette, Olive Oil and Balsamic Vinegar

Entree Salads

Pan Seared Seafood Salad

Fresh Baby Leaf Spinach topped with Roasted Pepper, Diced Bacon, Feta and your choice of Pan Seared Sea Scallops or Shrimp, served with Citrus Vinaigrette. \$11.95

Grilled Chicken Caesar

Fresh Chopped Romaine with our House Caesar Dressing, Grated Parmesan, and House Made Croutons. \$10.95

Jumbo Lump Crab Salad

Spring Mix of Greens topped with lightly Breaded fresh Asparagus, Jumbo Lump Crabmeat, Roasted Red & Yellow Tomatoes and shaved Parmesan Cheese, Dijon Vinaigrette. \$12.95

Orange Balsamic Tuna Salad

Grilled Tuna lightly basted with Orange Balsamic Glaze served on Spring Lettuces, with Button Mushrooms, fresh Mozzarella and Roasted Peppers. \$11.95

Duck Breast & Bosc Pear Salad

Apple Brandy marinated Duck Breast, grilled and served with a marinated roasted Bosc Pear. Served atop Spring Lettuces, Dried Cherries and seasoned Walnuts with Apple Vinaigrette. \$11.95

Sides

Garlic Mashed Potatoes \$2.50

Ribbons of Zucchini with Parmesan \$2.50

Dilled Baby Carrots \$2.95

Mushroom Risotto \$2.95

Hasselback Potatoes \$2.50

Fresh Grilled Asparagus \$2.95

Thick Cut Potato Chips \$2.50

Wild & Basmati Rice with Almonds & Cranberries \$2.95

*A single check is required of tables of 8 or more and a 18% gratuity will be added.
Our Private Dining Room is available for groups of 12 to 36. Please inquire with our manager.*

Poultry

Entrees

Chicken Maison

Pan Sauteed Breast of Chicken with Mushrooms and Tomato, Marsala Sauce and Jack Cheese glaze. Served with Mushroom Risotto and Zucchini Ribbons with Parmesan. \$14.95

Hazelnut Crusted Chicken

Chicken Breast baked with crushed Hazelnuts and Herbs, Brown Sugar Dijon Sauce. Served with Mushroom risotto and Fresh Grilled Asparagus. \$15.95

Rustic Half Chicken

Slow roasted with a Rosemary and Thyme Rub. Served with Garlic Mashed Potatoes and Dilled Baby Carrots. \$14.95

Breast of Duck with Apple Sausage Stuffing

Grilled and napeed with Apricot Brandy Cream Sauce. Served with House Rice and Grilled Asparagus. \$16.95

Beef and Veal

8oz Aged, Center Cut Filet Mignon

with Feta Marsala Sauce. Served with a Hasselback Potato and Fresh Grilled Asparagus. \$22.95

Grilled 10 oz Strip Steak

topped with a sautee of Mushrooms, Green Pepper and Red Onion, Hasselback Potatoes and Dilled Baby Carrots. \$19.95

Mediterranean Marinated Tender Medallions

with Tomato Brown Sauce. Served with Garlic Mashed Potatoes and Zucchini Ribbons with Parmesan. \$14.95

Land & Sea

Marinated Tender Medallions with two Grilled Prawns, Brandy Creme Sauce. Served with Garlic Mashed Potatoes and Zucchini Ribbons with Parmesan. \$22.95

Bourbon Sirloin

Mignon Cut, grilled and glazed with Bourbon Sauce. Served with Mushroom Risotto and Dilled Baby Carrots. \$15.95

Paneed Veal Medallions

Thinly pounded Veal Medallions breaded with seasoned Crumbs, with Lemon Pan Sauce and Capers. Served with Mushroom Risotto, and Dilled Baby Carrots. \$15.95

Pastas

Low Carb Penne Rigate can be used in any Pasta Dish.

Lump Crab Fettuccini

with Roasted Tomato, Diced Bacon, and fresh Asparagus in Parmesan Cream Sauce. \$15.95

Shrimp and Pork Diablo

Seared Shrimp tossed in a fresh Ragu of Tomatoes, Onion, Fennel, Peppers and ground Pork with Penne Pasta. \$14.95

Chicken and Roasted Garlic Capellini

with toasted Pine Nuts in a roasted Garlic Broth topped with Goat Cheese. \$13.95

Seafood Ravioli

Lobster and Scallops atop Red Pepper and Basil filled Ravioli served with Fontina Cream Sauce. \$17.95

Gorgonzola Chicken Fettuccini

Tossed with Walnuts, Asparagus Tips and fresh Cracked Pepper in a Gorgonzola Cream Sauce. \$14.95

Broccoli and Roasted Pine Nut Fettuccini

Tossed with Parmesan Cheese and Garlic Oil. \$10.95 with Chicken Breast \$13.95

House Specialties

Slow Roasted, Herb Crusted Pork Loin

with Cippoline Onion Sauce. Served with Garlic Mashed Potatoes and Dilled baby Carrots. \$14.95

Sicilian Meatloaf

Had made with lean Sirloin, Spinach, Pepperoni, Tomatoes, Garlic and Herbs, topped with a rich Roasted Tomato Sauce. Served with Garlic Mashed Potatoes and Zucchini Ribbons with Parmesan \$13.95

Portobello and Proscuitto stuffed Chicken

with Parmesan Cheese, pan seared and topped with Rosemary Cream Sauce. Served with a House Rice and Dilled Baby Carrots. \$16.95

Sherried Veal Medallions

with Dried Cherries and sliced Portobello Mushrooms, in a Sherried Cream Sauce. Served with Garlic Mashed Potatoes Zucchini Ribbons with Parmesan. \$18.95

Seafood

Jumbo Lump Crab Cakes

Pan Sauteed with Sauce Louie. Served with Mushroom Risotto, and Grilled Fresh Asparagus. \$20.95

Saffron Scallops Gratin

Sea Scallops an Red Pepper baked with Saffron Butter and Parmesan Cheese. Served with House Rice and Zucchini Ribbons with Parmesan. \$15.95

Grilled Salmon Filet

with Caper Dill Sauce and Fried Capers. Served with Mushroom Risotto and fresh Grilled Asparagus. \$15.95

Lump Crab stuffed Prawns

Three Prawns stuffed with Lump Crab, Peppers and Herbs drizzled with Drawn Butter. Served with Garlic Mashed Potatoes and fresh Grilled Asparagus. \$22.95

Proscuitto wrapped Shrimp Skewers

Jumbo Shrimp wrapped with Proscuitto and glazed with Bourbon Sauce. Served with House Rice and Dilled Baby Carrots. \$16.95

Orange Balsamic Tuna

Grilled Tuna Steak splashed with Orange and Malvasia Grape Balsamic. Served with House Rice and Dilled Baby Carrots. \$17.95

Dover Sole with Rock Lobster Sauce

Fresh Sole filets napeed with creamy Rock Lobster Sauce with house Blend Rice and Zucchini Ribbons with Parmesan. \$20.95

Pan Seared Swordfish with Mediterranean Salsa

Swordfish Steak topped with a Salsa of fresh Plum Tomato, Kalamata Olives, Capers and Shallot. Served with Garlic Mashed Potatoes and Zucchini Ribbons with Parmesan. \$16.95

Parmesan Crusted Grouper

Grouper filet topped with Parmesan Cheese and baked with Parmesan Cream. Served with House Rice and Dilled Baby Carrots. \$16.95

Seafood Trio

Orange Balsamic Tuna, Swordfish with Mediterranean Salsa and Scallops Gratin. Served with Mushroom Risotto and Zucchini Ribbons with Parmesan. \$18.95

All Entrees are served with our fresh Ciabiatta Bread and our Tomato Basil & Garlic Spread.