



DINNER MENU

STARTERS

SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

FRENCH ONION \$6.95

SESAME AHI TUNA \$12.95

SEARED & FINISHED WITH TAMARI GINGER SAUCE, AVOCADO & RED PEPPERS

BAKED BRIE IN CROUTE \$12.95

IMPORTED BRIE CHEESE WITH HONEY MUSTARD & PINE NUTS, WRAPPED IN PUFF PASTRY, BAKED & SERVED WITH FRESH FRUIT AND CROSTINI

ESCARGOT \$12.95

SAUTÉED SNAILS WITH SHALLOTS, GARLIC & MUSHROOMS IN A COGNAC CREAM SAUCE

CAMARONES AL AJILLO \$12.96

SAUTÉED SHRIMP WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES & HERBS

CARNITAS TOSTADA \$10.95

SLOW ROASTED PORK OVER A CRISPY CORN TORTILLA W/MARINATED RED CABBAGE & GUACAMOLE

CEVICHE DE CAMARON (SHRIMP CEVICHE) \$12.95

MARINATED SHRIMP COCKTAIL WITH LEMON AND ORANGE JUICE, TOMATOES, ONIONS, CILANTRO & AVOCADO (LIGHTLY SPICY)

BRUSCHETTA \$8.95

CRISPY CROSTINI TOPPED W/ TOMATOES, OLIVES, MUSHROOMS, SCALLIONS, HERBS, OLIVE OIL, & FETA CHEESE

MARINATED KALAMATA OLIVES \$4

PASTAS

TRUFFLE SACCHETI \$28.95

PASTA PURSES FILLED WITH RICOTTA CHEESE & TRUFFLES IN SHERRY CREAM SAUCE WITH SHIITAKE MUSHROOMS, SWEET PEAS & SUNDRIED TOMATOES

PASTA AL POMODORO BASILICO WITH SHRIMP \$24.95

SAUTÉED SHRIMP IN A PLUM TOMATO SAUCE WITH GARLIC, OLIVE OIL & FRESH BASIL TOSSED WITH ANGEL HAIR PASTA

SALMON PASTA \$21.95

PETITE FILETS OF SALMON TOSSED WITH BROCCOLI, DICED TOMATOES & MUSHROOMS IN A GARLIC CREAM SAUCE SERVED OVER PENNE PASTA

LOBSTER RAVIOLI \$27.95

IN TOMATO CREAM SAUCE WITH ASPARAGUS, ARTICHOKE & ROASTED PEPPERS GARNISHED WITH SHRIMP

SEAFOOD PASTA \$28.95

SHRIMP, SEA SCALLOPS, SPINACH, SUNDRIED TOMATOES, & KALAMATA OLIVES IN A GARLIC WHITE WINE CREAM SAUCE TOSSED WITH PAPPARDELLE PASTA

ALFREDO OR MARINARA PASTA \$11.95

WITH PENNE, ANGEL HAIR, OR FETTUCINI PASTA

WITH GRILLED OR BLACKENED CHICKEN \$16.95

WITH GRILLED OR BLACKENED SHRIMP \$17.95

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BORNE ILLNESS
- (OUR CAESAR DRESSING IS MADE WITH RAW EGG YOLKS) - 20% GRATUITY WILL BE ADDED ON PARTIES OF 6 OR MORE - SHARE PLATE CHARGE \$3.00
- SPLIT PLATE CHARGE \$5.00 - ALL DISHES ARE FRESHLY MADE AND IT TAKES TIME TO PREPARE, PLEASE LET YOUR SERVER KNOW IF YOU HAVE LIMITED TIME



DINNER MENU

SALADS

SOUTHWESTERN STYLE CAESAR SALAD \$10.95
FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, DICED TOMATOES, RED ONIONS & ROMANO CHEESE, TOPPED WITH BLUE CORN TORTILLA CHIPS

WITH GRILLED OR BLACKENED CHICKEN \$15.95

WITH GRILLED OR BLACKENED SHRIMP \$16.95

FISH

CATCH OF THE DAY \$MP

CHEF'S SELECTION

SALMON \$21.95

GRILLED FILLET OF SALMON FINISHED WITH LEMON CREAM SAUCE, SPINACH & SUN DRIED TOMATOES

CRAB CAKES \$20.95

SAUTÉED BLUE CRAB CAKES OVER ROASTED PEPPER BEURRE BLANC SAUCE

VEGETABLES RISOTTO \$19.95

SPINACH, SHIITAKE MUSHROOMS, SUN DRIED TOMATOES & ARTICHOKE

WITH GRILLED SHRIMP \$26.95

MEATS

VEAL OSSO BUCO \$29.95

BRAISED VEAL SHANK IN HERBED TOMATO WHITE WINE SAUCE TOPPED WITH GREMOLATA & SERVED WITH PORCINI MUSHROOM & POBLANO PEPPER RISOTTO

FILET WITH ANCHO CHILE \$33.95

PAN SEARED BUTTERFLY TENDERLOIN TOPPED WITH GRILLED SHRIMP, MUSHROOMS & TOMATOES IN ANCHO CHILI SAUCE, TOPPED WITH FETA CHEESE

BEEF TENDERLOIN \$29.95

GRILLED 8OZ. ANGUS BEEF TENDERLOIN STEAK

GRILLED RIB EYE STEAK \$32.95

TOPPED WITH CARAMELIZED ONIONS AND GORGONZOLA GRATIN, FINISHED WITH ROSEMARY & RED WINE DEMI-GLACE

BRAISED PORK SHOULDER \$24.95

PLUM TOMATO & GUAJILLO PEPPER SAUCE WITH PORCINI MUSHROOMS, ARTICHOKE & SWEET PEAS SERVED OVER ROASTED GARLIC & SPINACH MASHED POTATOES

DUCK A L'ORANGE \$29.95

HUDSON VALLEY ROASTED DUCKLING WITH ORANGE SAUCE

PICCATA VEAL \$21.95 | CHICKEN \$19.95

WHITE WINE, LEMON, CAPERS SAUCE, SERVED WITH A SIDE OF ANGEL HAIR PASTA