



## DINNER MENU

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### STARTERS

#### SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

#### FRENCH ONION \$7.95

#### SESAME AHI TUNA \$12.95

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

#### BAKED BRIE IN CROUTE \$14.95

IMPORTED BRIE CHEESE WRAPPED IN PUFF PASTRY WITH HONEY MUSTARD AND PINE NUTS SERVED WITH RED WINE AND FIG COMPOTE, DRIED GRAPES, APRICOTS & MARCONA ALMONDS

#### ESCARGOT \$12.95

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

#### 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 & ORANGE JUICE, TOMATOES, ONIONS, CILANTRO & AVOCADO (LIGHTLY SPICY)

#### BRUSCHETTA \$8.95

CRISPY CROSTINI TOPPED W/ A MIX OF TOMATOES, OLIVES, MUSHROOMS, SCALLIONS, FRESH 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

#### SALMON PASTA \$21.95

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

#### LOBSTER RAVIOLI \$27.95

IN SHERRY CREAM SAUCE WITH SPINACH, ROASTED PEPPERS AND ARTICHOKE GARNISHED WITH SHRIMP

#### SEAFOOD PASTA \$28.95

SHRIMP & SEA SCALLOPS IN GARLIC TOMATO CREAM SAUCE W/ PROSCIUTTO, BROCCOLINI & PORTABELLA MUSHROOMS, TOSSED W/ TAGLIATELLE PASTA, TOPPED W/PECORINO ROMANO CHEESE & PINE NUTS

#### ALFREDO OR MARINARA PASTA \$12.95

WITH PENNE, ANGEL HAIR, OR FETTUCCHINI PASTA

#### WITH GRILLED OR BLACKENED CHICKEN \$17.95

#### WITH GRILLED OR BLACKENED SHRIMP \$19.95

### 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

#### 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

#### BLACKEND RIB EYE STEAK \$33.95

GRILLED AND TOPPED WITH BLACK BEAN ROASTED CORN AND AVOCADO SALSA

#### DUCK A L'ORANGE \$29.95

HUDSON VALLEY ROASTED DUCKLING WITH ORANGE SAUCE

#### CHICKEN LOMBARDI \$25.95

SAUTÉED CHICKEN BREAST WITH SPINACH, ARTICHOKE AND SUN DRIED TOMATOES, IN SHERRY CREAM SAUCE TOPPED WITH LUMP CRAB MEAT