



DINNER MENU

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