



DINNER MENU

STARTERS

SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

FRENCH ONION \$8.95

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 A 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 WITH 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 WITH 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

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

SEAFOOD PASTA \$28.95

SHRIMP, SEA SCALLOPS, IN GARLIC TOMATO CREAM SAUCE WITH PROSCIUTTO, BROCCOLI & PORTABELLA MUSHROOMS, TOSSED WITH TAGLIATELLE PASTA, TOPPED WITH PECORINO ROMANO CHEESE AND PINE NUTS

ALFREDO OR MARINARA PASTA \$12.95

WITH PENNE, ANGEL HAIR, OR FETTUCCINI PASTA

WITH GRILLED OR BLACKENED CHICKEN \$17.95

WITH GRILLED OR BLACKENED SHRIMP \$19.95

SALADS

SOUTHWESTERN STYLE CAESAR SALAD \$12.95

FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, DICED TOMATOES, RED ONIONS & ROMANO CHEESE, TOPPED WITH BLUE CORN TORTILLA CHIPS

WITH GRILLED OR BLACKENED CHICKEN \$17.95

WITH GRILLED OR BLACKENED SHRIMP \$19.95

FISH

CATCH OF THE DAY \$MP

CHEF'S SELECTION

SALMON \$22.95

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 \$31.95

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

FILET WITH ANCHO CHILE \$34.95

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

BEEF TENDERLOIN \$31.95

GRILLED 8OZ. ANGUS BEEF TENDERLOIN STEAK

RIB EYE STEAK \$33.95

GRILLED AND TOUCHED WITH COGNAC GREEN PEPPERCORN SAUCE

DUCK A L'ORANGE \$29.95

HUDSON VALLEY ROASTED DUCKLING WITH ORANGE SAUCE

CHICKEN LOMBARDI \$25.95

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

PICCATA VEAL \$23.95

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

- 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