



APPETIZERS

- Little Neck Clams 12
sautéed with red or white sauce
- Garlic Shrimp 12
sautéed with garlic, paprika, and sherry wine
- Shrimp Martini 15
fresh gulf shrimp with cocktail sauce
- Crispy Calamari 13
traditional marinara sauce or asian sweet & spicy
- Tuna Tartare* 14
tossed with avocado and spicy aioli
- Sautéed Crispy Artichoke Hearts 9
with yogurt sauce
- Pan Seared Scallops Wrapped in Prosciutto 14
over tomato chutney with balsamic glaze
- Artichoke Ravioli 11
with roasted tomatoes

SOUPS AND SALADS

- French Onion Soup 8
with melted gruyere and toasted french baguette
- Mediterranean Salad with Grilled Shrimp 14
chopped tomato, cucumber, red onion, and parsley with lemon vinaigrette
- Fennel Salad 9
fennel, arugula, and orange with honey vinaigrette
- Gorgonzola Pear Salad 10
mesclun greens with pear, gorgonzola, and caramelized walnuts with house vinaigrette
- Classic Caesar 9
hand-cut romaine hearts tossed with croutons, and parmesan with house dressing

ENTRÉES

all except pasta dishes served with vegetable du jour and potato

- Cedar Roasted Wild Salmon 22
- Sesame Crusted Seared Yellowfin Tuna 26
with soy reduction and wasabi crème fraiche
- Walnut and Herb Crusted Roasted Tilapia 15
- Pan Seared Scallops 30
- Shrimp Scampi 24
- Spicy Sautéed Shrimp 24
with cumin, garlic, jalapeno pepper
- Double Cut Prime Pork Chop 27
with wild mushroom reduction
- Rosemary Crusted Rack of Lamb 34
- Pan Seared Duck Breast 26
with cherries and port sauce
- Wood Oven-Roasted Half Chicken 22
- Crispy Boneless Half Chicken 22
- Pesto Penne with Chicken 15
- Bucatini Carbonara 19
pasta tossed with pancetta, parmesan, egg yolk and cream mixed with seasonal vegetables
- Grilled Portobello Mushrooms Steaks 17
with balsamic glaze
- Italian Vegetable Ciambotta 15
heartly vegetarian stew

STEAKS

served with vegetable du jour and potato

- Hanger Steak 28
seasoned with our house blend of herbs and spices
- Skirt Steak 35
grilled with crushed peppercorns and topped with cognac and shallot reduction

ACCOMPANIMENTS

- Sautéed String Beans 6
- Sautéed Broccoli Rabe 7
- Roasted Caramelized Brussels Sprouts 7
- Fresh Herb & Wild Mushroom Risotto 7