

CHEF'S NIGHTLY SPECIALS

AMUSÉE:

COMPLIMENTARY HOUSE-MADE SALMON DIP

APPETIZERS:

AHI TUNA WONTONS

SEARED TUNA IN A GINGER SESAME SAUCE

13.00

STUFFED SHRIMP

JUMBO SHRIMP WITH SEAFOOD STUFFING, BROILED WITH LEMON BUTTER, WHITE WINE AND GARLIC SAUCE

11.00

SALADS:

MIXED GREENS

ALMONDS, STRAWBERRY, CUCUMBER, CARROT, TOMATO, BLUE CHEESE CRUMBLES. SERVED WITH A RASPBERRY VINAIGRETTE DRESSING

11.00

CAESAR SALAD

9.00

ADD CHICKEN

5.00

CHEFS SOUPS:

LOBSTER BISQUE

SERVED WITH COGNAC AND A HALF LOBSTER TAIL

13.00

TURKEY CHILI

TOPPED WITH MELTED AGED CHEDDAR & A SIDE OF OYSTER CRACKERS

8.00

ENTREES:

TWIN LOBSTER TAILS

TWO 4.5 OZ. TAILS BROILED LIGHTLY IN GARLIC BUTTER, SERVED WITH CHEF'S VEGETABLE OF THE DAY AND A SIDE OF DRAWN BUTTER

24.00

CHEF'S CUTS:

12 OZ NY STRIP STEAK

CLEANED AND HAND CUT WITH SAUTÉED MUSHROOMS AND ONIONS ACCOMPANIED WITH A SIDE OF CAB DEMI-GLACÉ

23.00

10 OZ. SKIRT STEAK

MARINATED AND SERVED WITH CHIMICHURRI SAUCE

21.00

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VEAL PARMESAN

TENDERLOIN OF VEAL POUNDED THIN AND BREADED, PAN FRIED THEN TOPPED WITH MOZZARELLA AND SERVED OVER ANGEL HAIR PASTA AND MARINARA SAUCE SERVED WITH GARLIC BREAD

22.00

SHRIMP SCAMPI

JUMBO SHRIMP PAN SEARED WITH GARLIC WHITE WINE BUTTER SAUCE SERVED OVER ANGEL HAIR PASTA AND SERVED WITH GARLIC BREAD

20.00

7 OZ. PAN SEARED SALMON

PAN SEARED SERVED OVER RICE OF THE DAY AND CHEF'S VEG OF THE DAY, LEMON BUTTER SAUCE

19.00

SHORT RIB BEEF STROGANOFF

TENDER SHORT RIB OF BEEF SERVED OVER BUTTER NOODLES, SERVED WITH GARLIC BREAD

16.00

PAN SEARED CHICKEN BREAST

SERVED WITH A LEMON BUTTER SAUCE AND A MIXED VEGETABLE

14.00

CHEF'S CATCH OF THE DAY

MARKET PRICE

SPLIT FEE \$2.00