

APPETIZERS

**Sesame Seared Ahi (Sashimi style)
with wasabi, soy sauce, and ginger
\$15.95**

**Bruschetta
\$9.95**

**Stuffed Mushrooms
in cream Sherry sauce
\$9.95**

**Cajun Crab Cakes
with Roulade sauce
\$12.95**

**Escargot in garlic and butter
\$12.95**

**Shrimp Cocktail
4 large Prawns in traditional sauce
\$13.95**

SOUP, SALAD AND PASTA

Soup of the Day Cup \$5.95 Bowl \$9.95

**House side..\$8.95 entrée..\$11.95 with chicken \$16.95
with shrimp \$18.95**

Caesar entrée..\$12.95 chicken..\$17.95 shrimp..\$19.95

Filet Mignon and Bleu Cheese Salad \$21.95

Seared Ahi Salad with Balsamic/Wasabi dressing \$20.95

**Alfredo ala Florence (roasted garlic alfredo with
mushrooms and sun-dried tomatoes) \$19.95**

Add Grilled Shrimp or Chicken \$24.95

**Thai Vegetarian Pasta (spicy sauce with fresh veggies) \$18.95
Add Grilled Shrimp \$24.95 Chicken \$22.95**

Northern Italian Scampi (garlic and white wine sauce) \$29.95

**Lobster Milano (grilled scallops, prawns,
and lobster medallions in gorgonzola sauce) \$32.95**

*** Tables of 7 or more will be charged an automatic 20% gratuity**

Split Plate \$12.95

ENTREES

All entrees include choice of baked potato or rice, and vegetables
Add soup or salad..\$6.95

BEEF & LAMB

(all of the following are charbroiled)

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|-----------------------------------------------------------------------------------------------|----------------|
| New York Strip with Cognac Demi-glace | \$37.95 |
| Rib Eye with a Hunter's Sauce (shallots, mushrooms, and thyme in a cream Sherry sauce) | \$42.95 |
| Filet Mignon with Cognac Demi-glace | \$38.95 |
| Bleu Filet with Mushroom Demi-glace | \$39.95 |
| Gorgonzola Filet (gorgonzola cheese on top smothered in a Balsamic Butter Sauce) | \$39.95 |
| Rack of Lamb with a Rosemary/Merlot sauce | \$38.95 |

FROM THE SEA

| | |
|-----------------------------------------------------------------|---------------------|
| Salmon Gorgonzola | \$29.95 |
| Salmon Fallbrook (a lemon/dill and avocado sauce) | \$29.95 |
| Orange Roughy Caribbean (mango, cilantro, and Rum sauce) | \$29.95 |
| 20oz Australian Lobster Tail (the best) | market price |

CHICKEN & VEAL

(Chicken or Veal is lightly floured and sautéed)

| | | | |
|-------------------------------------------------------------------------------------------------------------|----------------|-------------|----------------|
| Marsala (fresh mushrooms, tomatoes, garlic, and in a Marsala sauce) | | | |
| Chicken | \$26.95 | Veal | \$29.95 |
| Piccata (white wine, capers, garlic, and butter sauce) | | | |
| Chicken | \$26.95 | Veal | \$29.95 |
| Veal La Stresa (cream Sherry with truffle oil and mushrooms) | | | \$29.95 |
| Poularde Dikker & Thijs (a Danish chicken dish with mushrooms and lobster meat in a cream sauce) | | | \$32.95 |