

Appetizers

46.00

Tuna Tuna..sashimi style with mango, jalapeno, cucumber salsa

Avocado Flat Bread..cilantro pesto, tomatillo pesto, goat cheese

Mussels..saffron cream sauce with grilled breads

Truffle Ricotta..creamy ricotta with fresh lemon, truffle oil and honey spread on toasted ciabatta

Arugula Salad...tomatoes, croutons, diced cucumbers, roasted peppers, with house balsamic

Cesar Salads..house dressing, tomatoes, croutons

Local Oysters..herb butter, light breading, romano cheese (4)

Baked Clams ..served whole oreganato

Main

Note: No Changes to Menu

Fillet Mignon.. pan seared topped with a classic Au poivre sauce yukon gold mashed potatoes and fresh vegetables **add 25**

Hanger Steak.. marinated pan seared served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed yukon potatoes with seasonal vegetables

New Zealand Lamb marinated and topped with an blackberry truffle sauce, mashed sweet potatoes and fresh vegetables **add 20**

Chicken Artichoke..all natural hormone free, garlic, shallots, baby artichoke, roasted peppers, prosciutto with Yukon mashed and seasonal vegetables

Chicken Marsala .pan seared hormone free breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over creamy risotto with seasonal vegetables

Rigatoni Bolognese home ground fillet, veal and pork, garlic, san manzano tomatoes, basil finished with a dab of fresh ricotta cheese and served with grilled breads

Angel Hair Pasta.. seared eggplant, spinach, san manzano tomatoes, basil, garlic

Cacio e pepe Gnocchi..fresh gnocchi tossed with arugula pesto, dash of cream, pignoli nuts and romano cheese with baby buratta and micro basil

Halibut pan seared over risotto tossed with sweet peas topped with roasted yellow peppers and cherry tomato salsa with garlic and virgin olive oil **add 10**

Swordfish..served over fresh gnocchi with mussels in a light tomato cream and basil sauce

Salmon..panko oreganato crust over sauteed broccoli rabe and Yukon mashed potatoes **add 10**

Pasta Mediterranean...shrimp, roasted garlic, broccoli rabe, chopped olives, artichoke hearts, garlic, crushed tomatoes over angel hair pasta

Stuffed Portobello.. sundried tomato hummis, artichoke hearts, sauteed spinach, garlic aioli

Dessert: Chefs Selection of the Day **Please Tip in Cash We Do Not Charge CC Fee**

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WE DO NOT CHARGE CREDIT FEE