# *Uppetizers*

## Arancini

Arborio rice balls, stuffed with vegetables & cheese, crispy fried, side house marinara sauce.

# Beef Tip Skewers

17

Beef Tenderloin tips, house cajun seasoning, grilled to perfection.

## Bruschetta

14

Toast crostini, diced tomatoes, garlic, herbs & shredded parmesan.

## Fried Calamari

16

Scored Calamari, seasoned, cornflour batter, golden fried.

# Grilled Shrimp



16

Garlic & herb marinated, grilled to perfection.

## Lamb Lollipops

9/pc

Marinated & grilled to perfection, minimum 2 pieces per order.

## Mussels

(🐉)

17

P.E.I. Mussels, steamed, topped with herb & garlic tomato sauce.

# Petite Sausages

(🐉)

16

Ground Beef & Lamb sausages, grilled to perfection.

# Seared Scallops

(冀) 19

East Coast bay Scallops, seasoned, pan seared.

## Stuffed Mushrooms



18

Mushroom caps stuffed with Lobster meat & cheese, topped with a garlic cream sauce.

# Soup & Salad

#### Garden Salad



12

Mixed greens, cucumbers, onions, tomatoes, house balsamic vinaigrette.

### Caesar Salad



14

Romaine lettuce, croutons, grated parmesan, house Caesar dressing.

#### Greek Salad



14

Romaine lettuce, cucumbers, olives, onions, tomatoes, crumbled feta, house Greek vinaigrette.

# Cranberry Goat Cheese 3 14

Mixed greens, dried cranberries, pecans, crumbled goat cheese, house cranberry vinaigrette.

## Soup of the Day

9

Ask your server for details.

Side salad available with entree purchase for \$8

Add To Salad

Chicken

12

Shrimp

14

# Sntrees

#### Porterhouse Steak 99

34oz of Certified Angus bone in Strip Ioin & Tenderloin, sliced, best of both worlds.

# Grilled Rib-Eye

65

16oz Center Cut Rib-eye, seasoned, grilled, incredible marbling.

## Filet Oscar

65

Beef Tenderloin steak, topped with King Crab in a creamy bearnaise sauce.

# Filet Mignon



8oz Beef Tenderloin, seasoned, grilled, the most tender cut.

# NY Strip Loin



49

Grilled Striploin steak, seasoned, grilled to vour preference.

# Lamb Lollipops



49

Rack of Lamb chops, seasoned, grilled to perfection.

## Lemon Veal

32

Seared Veal Cutlets, sauteed mushrooms & scallions, butter lemon jus.

#### Lobster Oscar



69

Broiled Lobster tails topped with King Crab & smoked Cheddar.

## Broiled Lobster Tail **3** 54

10oz Lobster tails, house garlic marinade, broiled, side of melted butter.

# Chicken Supreme



Chicken Supreme stuffed with roasted red Peppers & Goat cheese, topped with a lemon & butter sage sauce.

## Stuffed Chicken



34

Boneless Chicken stuffed with asparagus & fontina cheese, wrapped in pancetta, topped with a garlic cream sauce.

### Lobster Ravioli

34

Home-made Ravioli, stuffed with Lobster & cheese, spinach cream sauce.

#### Seafood Fettuccine

34

Fettuccine pasta, steamed Mussels, Shrimp & Scallops, herb tomato sauce.

#### Gnocchi Florentine

34

Homemade potato Gnocchi, grilled Chicken, spinach, sun dried tomatoes in a garlic cream sauce.

### Ravioli Arrabbiata

32

Home-made Ravioli. stuffed with Ricotta & Spinach tossed, spicy tomato sauce.

Entrees include vegetables & starch. Pasta is plated a la carte. Please notify the server of allergies.

#### Add to Entree

Steak Sauce 3	Truffle Sauce 5
Sauteed Mushrooms 5	Sauteed Onions 5
Side Mushroom Risc	otto 12
Side Ravioli Arrabbi	ata 16
Side Lobster Ravioli	18
5 oz Lobster Tail	25



Creme Brulee 9

Tiramisu 9

Cheesecake 9

Unique seasonal flavors served throughout the week, ask your server for details.