

## *Appetizers*

### **Arancini** 16

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

### **Beef Tips** 17

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

### **Bruschetta** 14

Toasted crostini topped with diced tomatoes, garlic, herbs & shredded parmesan.

### **Fried Calamari** 16

Scored Calamari, seasoned, cornflour batter, golden fried.

**Gluten Free** 

### **Grilled Shrimp** 16

Garlic & herb marinated, grilled to perfection.

### **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** 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, topped with crumbled feta, house Greek vinaigrette.

### **Cranberry Goat Cheese Salad** 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 \$6


#### *Add to Salad*


**Chicken** 12

**Shrimp** 14


**Gluten Free** 

# Entrees

**Filet Mignon**  **52**  
8oz Beef Tenderloin, seasoned, grilled, the most tender cut.


**Filet Oscar**  **65**  
Beef Tenderloin steak, topped with crab meat in a creamy bearnaise sauce.


**Grilled Rib-Eye**  **65**  
16oz Center Cut Rib-eye steak, seasoned, grilled, incredible marbling.

**Lamb Lollipops**  **45**  
Rack of Lamb chops, seasoned, grilled to perfection.

**Surf & Turf for Two**  **99**  
16 oz Grilled Rib-Eye paired with two 4 oz Lobster tails, the best of both worlds.

**Lemon Veal** **32**  
Seared Veal Cutlets, paired with sauteed mushrooms & scallions in a butter lemon sauce.

**Chicken Supreme**  **36**  
Chicken Supreme, stuffed with lobster meat & mozzarella cheese, topped with a butter scallion sauce.

**Stuffed Chicken**  **34**  
Chicken breast stuffed with asparagus & Fontina cheese wrapped pancetta topped with a garlic cream sauce.

**Broiled Lobster Tail**  **45**  
8 oz Lobster tails, house garlic marinade, broiled, side of melted butter.

**Lobster Ravioli** **34**  
Home-made Ravioli pasta, stuffed with Lobster meat & cheese, in a spinach cream sauce.

**Seafood Fettuccine** **34**  
Fettuccine pasta, paired with steamed Mussels, Shrimp & Scallops, in a herb tomato sauce.

**Shrimp Gnocchi** **34**  
Homemade potato Gnocchi, paired with wild Argentinian Shrimp in a spinach blush sauce.

**Ravioli Arrabbiata** **32**  
Home-made Ravioli Pasta, stuffed with ricotta & spinach tossed in a spicy tomato sauce.

Entrees include vegetables & starch.

Pasta is plated a la carte.

Please notify the server of allergies.

Gratuity Included for parties of 10 or more.

## Add to Entree

Truffle Sauce	5
Gorgonzola Sauce	5
Steak Sauce	3
Sauteed Mushrooms	5
Sauteed Onions	5
Side Mushroom Risotto	9
Side Ravioli Arrabbiata	15
Side Lobster Ravioli	15
4 oz Lobster Tail	20