



DINNER MENU

APPETIZERS

Stuffed Shrimp*

21

*Broiled Wild Ecuadorian Shrimp Stuffed with Lump Crab Meat
Finished with a Lemon Butter*

Filet Tip Pasta*

18

*Prime Filet Tips, Onions, Wild Mushrooms, Sun-Dried Tomatoes, Arugula
& Feta in a Burgundy Demi Tossed with Gnocchi*

Korean Chicken Skewers*

17

Tender Grilled Joyce Farm Chicken Breast Smothered in a Spicy Korean BBQ Sauce

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

Spinach & Pear

*Baby Spinach, Pears, Goat Cheese, Bacon, Red Onion & Toasted Walnuts
in a Raspberry Balsamic*

Red Leaf Salad

*Local Red Leaf, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms,
Red Onion & Feta in a Red Wine Vinaigrette*

Classic Caesar

*Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing
(Add Specialty Imported Italian Anchovies)*

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$2 Upcharge & Chef's Veg

Shrimp & Scallops* *Jumbo Shrimp & Diver Scallops Broiled with Fresh Rosemary, Lemon & EVOO Finished with Sea Salt & Served with Herbed Risotto 38*

Filet Mignon* *8oz Prime Filet Grilled to Perfection Topped with a Fresh Lobster Cream Served with Roasted Potatoes 48*

Pork Chop Scarpariello* *1lb Bone-In Pork Chop Served with Roasted Potatoes Topped with a Toasted Garlic Sausage Pepperoncini White Wine Demi 36*

Black Drum* *Oven Roasted Honey Bourbon Pecan Encrusted Local Black Drum Served Over Herbed Risotto 38*

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*