

Salads

Mango Salad tangy sweet mangos, red peppers, jalapeño, basil, mint, candied walnuts, breaded fried goat cheese in Italian dressing

Fennel Salad with mixed greens, orange, carrots, cherry tomatoes, raspberries, feta cheese, apple vinegar dressing

BLT Salad iceberg lettuce w/crispy bacon, tomatoes, onions and ranch dressing **Endive Salad** with dry cranberries, medley tomatoes, nuts in honey mustard dressing

Appetizers

Sautéed Broccoli Rabe with hot sausage and garlic bread. **Stuffed Mushroom**, with sausage, mozzarella cheese, and a pink sauce **Garlic Shrimp** shrimp sautéed and garlic and oil **Cream of Asparagus Soup** with grated parmesan flakes and croutons

Entrees

Grilled Rack of Lamb with baked sweet potato, asparagus in rosemary sauce
Grilled Filet Mignon and Shrimp Scampi served with mashed potatoes and broccoli rabe
Baked Chilean Sea Bass topped with sweet potato mash, and balsamic glaze on top
Chicken Murphy on the bone with mushrooms, onions, hot sausage, cherry peppers, diced
potato and white wine sauce

Chicken Arrabiata chicken breast cubed and sautéed in spicy tomato sauce with hot cherry peppers over linguine

Pan Seared Grouper served with sautéed broccoli rabe, mushrooms, artichokes, sun-dried tomatoes, topped with creamy pesto

Rigatoni à **la Zingara** with sweet chopped sausage, mushrooms, red peppers, chopped tomatoes, grated cheese, and a light red sauce

Pan Seared Scallops over fettuccine, garlic and olive oil, sun-dried tomatoes, hot cherry peppers, and fresh basil

Grilled Ribeye topped with Gorgonzola cheese and a balsamic reduction over broccoli rabe, and roasted potatoes