

# PASTAS

## **CAJUN LOBSTER MAC N CHEESE \$25**

CAJUN LOBSTER, MOZZARELLA, CHEDDAR, ASIAGO & PARMESAN CHEESE

## **BRAISED BRISKET RAVIOLI \$27**

BRAISED BRISKET STUFFED RAVIOLI WITH BALSAMIC ONIONS, MUSHROOMS & SPINACH TOSSED IN A BLUE CHEESE CREAM SAUCE

## **BASIL PESTO PENNE \$25**

CHICKEN, BACON, MUSHROOMS & ROASTED RED PEPPERS TOSSED IN A BASIL PESTO CREAM SAUCE

## **GOATS CHEESE PENNE \$23**

GOATS CHEESE, SPINACH & RED ONION TOSSED IN A SUNDRIED TOMATO PESTO CREAM SAUCE

## **MEDITERRANEAN LINGUINE \$23**

PORTABELLO MUSHROOMS, BLACK OLIVES, ROASTED RED PEPPERS, RED ONION & SPINACH TOSSED IN A BASIL PESTO SAUCE TOPPED WITH FETA

## **SPICY SHRIMP & LOBSTER LINGUINE \$28**

JUMBO SHRIMP, LOBSTER & ROASTED RED PEPPERS TOSSED IN A SPICY CHORIZO RAGU TOPPED WITH GREEN ONIONS

# MAINS

## **CHICKEN & WAFFLE \$22**

BELGIAN WAFFLE, SOUTHERN FRIED CHICKEN GLAZED IN MAPLE CHIPOTLE, TOPPED WITH CREAMY CABBAGE SLAW

## **BUTTER CHICKEN \$23**

BUTTER CHICKEN & JASMINE RICE TOPPED WITH TOASTED PINE NUTS & ALMONDS SERVED WITH GRILLED PITA  
CAN BE MADE VEGETARIAN- "BUTTER CHICKPEA"

## **BEEF SHORT RIB \$25**

BRAISED BEEF SHORT RIB TOPPED WITH A RED WINE DEMI GLAZE & CRISPY FRIED ONIONS SERVED WITH MASHED & VEGGIES

## **LOBSTER CRUSTED SALMON \$27**

ATLANTIC SALMON CRUSTED WITH LOBSTER & TOPPED WITH A LEMON BUERRE BLANC SERVED WITH JASMINE RICE & VEGGIES

## **PORK BACK RIBS \$24**

CRISPY MAPLE CHIPOTLE OR BBQ. SERVED WITH YOUR CHOICE OF SIDE & CREAMY RANCH SLAW

## **BEEF BRISKET SHEPARD'S PIE \$24**

BRAISED BEEF BRISKET, CARROTS, PEAS, CELERY & ONIONS, BAKED WITH ROASTED GARLIC MASHED & CHEDDAR CHEESE