

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

BUTTER CHICKEN \$23

BUTTER CHICKEN & JASMINE RICE TOPPED WITH TOASTED PINE NUTS & ALMONDS
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 \$28

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