

DAILY SPECIALS Wednesday, September 17, 2025

SALMON FILET \$24 a la provencal

BONE-IN PORK CHOP \$24 with scallions, herbs, white wine & tomato sauce

SOUP DU JOUR BLACK BEAN SOUP \$8

APPETIZERS

FIG & PROSCIUTTO SALAD \$14

over arugula with goat cheese & balsamic dressing

BAKED ESCARGOT \$17

with butter, herbs & breadcrumbs

CRABMEAT STUFFED AVOCADO \$17

with tomatoes, capers & onions with a light herb dressing

PEACH & MOZZARELLA \$14

new jersey farm sourced peaches & our handmade mozzarella

CRABMEAT STUFFED MUSHROOM \$16

topped with melted swiss cheese

TRI-COLOR SALAD \$14

arugula, endive, radicchio, oranges, strawberries, toasted almonds & goat cheese with a raspberry dressing

ENTRÉES

LOBSTERFEST \$35

a 1.25lb steamed lobster with house salad, vegetable of the day & potato

BRAISED LAMB SHANK \$31

served with garlic, rosemary, red wine & gorgonzola cheese

PAN-SEARED FILET OF MAHI MAHI \$26

with cajun spices & topped with a mango, black bean & corn salsa

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24

over pappardelle pasta with a scoop of ricotta cheese

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$29

in a mild tomato chipotle sauce

PAN-SEARED SEA SCALLOPS \$36

in lemon butter sauce

BUFFALO CHIPOTLE SAUSAGE \$26

over gnocchi with sautéed onions in a tomato & white wine sauce

CRAB RAVIOLI \$28

in a white wine saffron cream sauce with peas & diced tomatoes

SAUTÉED SHRIMP OVER TRI-COLOR CHEESE TORTELLINI \$29

a la vodka

MAGRET OF DUCK \$25

duck breast in a balsamic fig glaze

POTATO-ENCRUSTED FILET OF HALIBUT \$29

served with capers, white wine, herbs & tomato sauce

BBQ ST. LOUIS STYLE PORK RIBS \$25

served with potato & vegetable of the day

SEAFOOD PASTA \$38

sautéed shrimp, mussels & a lobster tail over penne pasta in a fra diavolo sauce

WAGYU BURGER \$22

served with choice of potato/fries

HOMEMADE DESSERTS

PROFITEROLES \$12 KEY LIME PIE \$11 FLOURLESS CHOC. CAKE \$10

CHEESECAKE \$11 **BROWNIE SUNDAE \$10**

(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce) BLUEBERRY PIE A LA MODE \$11

BREAD PUDDING \$10

CHOCOLATE PEANUT BUTTER PIE \$10 PEACH PIE A LA MODE \$11