



## APPETIZER

### BRUSCHETTA

Classic tomato, basil, parmigiano. 12

### SHRIMP COCKTAIL

Chilled with fresh lemon and spicy cocktail sauce. 18

### ESCARGOT

Baked in garlic, herb, wine butter topped with melted mozzarella cheese. 16

## MAIN COURSE

*All entrees served with choice of asparagus soup, Caesar salad or house salad*

### PRIME RIB

Rubbed with house spices, slow roasted for tenderness. 48

### PEPPERCORN STEAK

Aged New York served with homemade brandy peppercorn sauce 56

### FILET MIGNON

Center-cut beef tenderloin. Thick cut for juicy tenderness 55

### CHICKEN PORTABELLA

Lightly floured, pan-seared breast of chicken in a creamy sauce 42

### FRESH ATLANTIC SALMON

Baked and topped with white wine butter sauce 40

### LOBSTER RAVIOLI

Lobster stuffed ravioli with Shrimp and scallops and in a fresh garlic, tomato basil cream sauce. 47

### VEGETARIAN PASTA

Tomato and basil sauce with vegetable array. 35

### ADD LOBSTER TAIL TO ENTREE 22

### KIDS CHICKEN TENDERS OR PASTA 15



Menu

