



APPETIZER

BRUSCHETTA

Classic tomato, basil, parmigiano. 12

SHRIMP COCKTAIL

Chilled with fresh lemon and spicy cocktail sauce. 19

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. 52

PEPPERCORN STEAK

Aged New York served with homemade brandy peppercorn sauce 59

FILET MIGNON

Center-cut beef tenderloin. Thick cut for juicy tenderness 59

CHICKEN PORTABELLA

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

FRESH ATLANTIC SALMON

Baked and topped with white wine butter sauce 40

SEAFOOD PASTA

Lobster, shrimp and scallops and in a garlic, tomato basil cream sauce. 48

VEGETARIAN PASTA

Tomato and basil sauce with vegetable array. 36

CHICKEN PARMESAN

Served with pasta in a tomato, basil sauce 44

KIDS MEAL 15

Chicken tenders and fries or pasta with tomato or butter sauce. Includes juice or pop.

