

Appetizers

Beef Carpaccio

Thinly sliced beef filet with olive oil, chili oil and parmesan cheese ~ 12

Parmesan Artichoke Fritter

Served with roasted red pepper dipping sauce ~ 9

Ahi Tuna Sashimi

Tuna crusted with sesame seeds, seared rare, topped with wasabi aioli, olive oil, soy sauce and parmesan cheese ~ 11

Spinach Artichoke Dip

A blend of artichokes, spinach and cream cheese served with crostini ~ 7

Maryland Crab Cakes

Glazed with chipotle pepper and honey glaze ~ 12

Bacon wrapped Scallops

Served with Parmesan peppercorn sauce ~ 11

Baby Lobster Tails with Basil Beurre Blanc

Petite lobster tails with creamy basil garlic sauce served with toasted bread ~ 14

Fresh Mozzarella

Breaded fresh mozzarella seared, served with marinara and fresh basil ~ 8

Smoked Salmon Bruschetta

Wild smoked salmon, tomatoes, fresh mozzarella and basil tossed in olive oil served with grilled ciabatta bread ~ 11

Vegetable Fillo Rolls

Served with tarragon lime aioli ~ 10

Caprese

Sliced tomato topped with fresh mozzarella and basil drizzled with balsamic reduction and olive oil -8

Salads

Homemade soup of the day

Small 4 ~ Large 6

Green salad & choice of dressing

Small 4 ~ Large 6

Spinach salad

Tossed with a peppercorn vinaigrette, topped with gorgonzola, raisins and caramelized walnuts
Small 5 ~ Large 7

Baby Greens

Fresh goats cheese, sliced pears and toasted almonds with a balsamic vinaigrette
Small 5 ~ Large 7

Caesar Salad

Fresh chopped romaine topped with fresh parmesan, croutons, and a crisp parmesan bowl
Small 5 ~ Large 7

Add to your Salad - Grilled All natural Chicken ~ 5 / Tofu ~ 4
Shrimp ~ 7 / Salmon ~ 9 Ahi Tuna ~ 9

Entrees

Served with choice of today's soup or salad
All entrees served with fresh vegetables

Filet Mignon with Port Wine Sauce

Marinated, grilled 10 oz fillet with chive whipped potatoes ~ 28

NY Strip

10 oz NY Strip with mushroom whiskey sauce served with horseradish potatoes ~ 19

Ribeye

10 oz Ribeye topped with rosemary butter served with roasted garlic whipped potatoes ~ 21

Red Snapper

Lobster and crab stuffed red snapper with a tomato and shallot cream sauce
served with herbed rice -21

Ginger crusted Salmon

Fresh wild salmon topped with fresh ginger crust, drizzled with sesame peanut vinaigrette
served with carrots, snow peas and steamed rice -18

Cedar plank Salmon

Fresh wild salmon topped with cinnamon chipotle butter and baked on a cedar plank served
with whipped potatoes-18

Miso Grilled Salmon

Fresh wild salmon topped with sweet miso sauce over bed of spinach served
with steamed white rice ~ 18

Blackened Salmon Puttanesca

Fresh wild Southwest seared salmon topped with capers, kalamata olives in a fresh roma tomato
sauce served with whipped potatoes ~ 18

Tuscan Artichoke Chicken

Grilled chicken breast topped with artichokes, spinach, red pepper and roasted garlic in a white
wine cream sauce served with whipped potatoes ~ 15

Chicken Piccata

Grilled chicken breast topped with a white wine, lemon, cream sauce with capers served with
roasted red pepper herbed rice~ 15

Marsala Chicken

Seared, topped with fresh mushrooms in a rich marsala wine sauce
over fettuccine served with house vegetables ~ 15

Chicken Scallopini

Pan seared chicken breast sautéed with sherry wine, caramelized onions,
and cream served with whipped potatoes ~ 15

Lamb

Grilled pistachio and herb crusted rack of lamb with cabernet and rosemary reduction served
with asparagus and whipped potatoes drizzled with mint aioli ~ 23

Sesame Tuna

Sushi grade ahi tuna, recommended rare or medium rare. Sesame crusted topped with mango
wasabi salsa. Served with herbed rice ~ 19

Vegetable Napoleon

Layered charbroiled portabella, yellow squash, zucchini, tofu, and eggplant served
with roasted red pepper sauce and whipped potatoes ~ 14

Asian Stir Fry

Ginger soy stir fried vegetables & tofu with rice ~ 14

Coconut Curry Crusted Tofu or Shrimp

Served with Thai peanut sauce and steamed rice ~ 14 or 17

Turkey Meatloaf

Herb spiced lean ground turkey with a burgundy sauce served with whipped potatoes and steamed broccoli ~ 14

Eggplant Parmigiana or Chicken

Lightly breaded eggplant pan seared with marinara, mozzarella and parmesan cheese on a bed of fettuccine ~ 14 or 15

Pasta

Vegetable Lasagna

Fresh pasta sheets layered with fire roasted vegetables, cheese, fresh herbs with béchamel and marinara sauce ~ 12

Fettuccine Alfredo

Parmesan cream sauce over fettuccine ~ 10

Seafood Fra Diavolo

Baby lobster tails, shrimp and asparagus sautéed in spicy tomato sauce tossed with capellini ~ 17

Penne Cajun

Sautéed yellow squash and zucchini tossed in Cajun tomato sauce ~ 11

Capellini Puttanesca

Sautéed capers, kalamata olives in a fresh roma tomato sauce ~ 12

Shrimp Scampi

Shrimp sautéed with roma tomatoes in lemon and garlic sauce tossed with capellini ~ 15

Ratatouille and Goat Cheese Ravioli

Sautéed zucchini and tomatoes in a asparagus cream sauce ~ 13

Penne Salmon

Wild smoked salmon, asparagus and capers sautéed in a dill cream sauce ~ 14

Penne Pesto

Three herb pesto with pine nuts topped with fresh roma tomatoes ~ 10

Fettuccine alla Chitarra

Potato dumplings served in a creamy tomato basil sauce topped with fresh vegetables ~ 11

Carryout orders welcome (10 % gratuity added)

Split order plating fee- 2 / No substitutions on specials

18 % gratuity added to tables of six or more

Parties of 6 or more no separate checks

Corkage fee 10 per bottle / Cake plating fee- 1 per plate

Consumer Advisory: "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."