

Appetizers

Crab Tacos - Blue crab, arugula & cherry tomatoes topped with Thai chili sauce

Steamed Clams - With Chorizo sausage in butter & herb broth

Carpaccio - Thinly sliced Filet Mignon, mixed greens, capers & truffle oil

Gnocchi - House Specialty served with pancetta in a white truffle cream sauce

Fried Calamari - Tender squid dredged in seasoned flour with our homemade marinara sauce

BBQ Shrimp - Mandarin orange & sriracha BBQ sauce with herb buttered toast

Burrata- Fresh mozzarella cheese stuffed with shreds of mozzarella & cream with fresh basil, prosciutto & balsamic drizzle

Dinner

NY Strip Steak - Black pepper crusted 14oz USDA Choice Strip Steak with a sherry reduction

8oz Filet USDA Choice - *Filet topped with a choice of Port Wine Demi Glaze, Au Poivre or Plain

*Filet Topped with lump crabmeat and gorgonzola cream

20oz Pork Chop - Asian marinated with a House made Chinese mustard

Crab Imperial Stuffed Shrimp - Shrimp with a lump crab stuffing topped with a brandy cream sauce

Cioppino - Shrimp, clams, mussels & seasonal fish in a light tomato broth

Fra Diavolo - Lobster & Shrimp over house made fettuccine in a spicy marinara sauce

Hunters Chicken - Breaded chicken breast topped with Vodka sauce & mozzarella cheese over pasta

Penne Vodka - Plain ...

Add Chicken, Shrimp, or Scallops

** Minimum of one entree per guest, all appetizers can be dinner sized portions*