



SALADS

CAESAR SALAD

Traditional Caesar with Grana Padano Parmesan cheese

ENTRÉES

CEDAR WOOD ROASTED FISH OF THE DAY

Today's "flown in fresh" selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables.

SHRIMP SCAMPI

Over angel hair, with white wine garlic butter, scallions and tomatoes.

FLAMEGRILLED FILET AND PORTOBELLO MUSHROOM

Center cut beef filet served over Portobello mushroom, topped with caramelized onions in a veal reduction sauce served with blended Asiago cheese leek potatoes.

EGGPLANT PARMESAN

Breaded sautéed eggplant and wood grilled zucchini topped with marinated Portobello mushroom, mozzarella and house tomato sauce served over angel hair.

CHICKEN MARSALA

Sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes served over angel hair.

VEAL PICATTA

Pan-roasted and finished with lemon butter, mushrooms and capers, topped with lump crabmeat.

DESSERT

TIRAMISU

Served with a vanilla cream and Kahlua chocolate sauce

\$42.00 per person

Tea and soft drinks included, Coffee not included.