



## Appetizers

### **Fritto Calamari**

Served with garlic aioli & marinara...**16**

### **Shrimp Cocktail**

Served with cocktail sauce & lemon...**18**

### **Arancini**

Our signature risotto fried to perfection served over tomato cream sauce...**12**

### **Cold Bruschetta**

Tomato, basil, garlic & olive oil over fresh baked crostinis...**10**

*All entrees are paired with soup or salad*

*All entrees are served with vegetable du jour and a choice of risotto or baked potato*

*\*pastas do not include side options*

#### Soup

*Minestrone  
Lobster Bisque*

#### House Salad

*Roasted Garlic Vinaigrette  
Ranch Dressing  
Blue Cheese*

## House Specialties

**Veal Normandy** | Sautéed with an apple brandy sauce with sliced apples...**35**

**Veal Scallopini** | Sautéed with mushroom, scallions, & sherry wine demi-glace...**35**

**Chicken Cordon Bleu** | Breaded breast stuffed with ham and swiss topped with beur blanc...**32**

**Chicken Marsala** | Sautéed with mushrooms in a marsala wine sauce...**32**

**Chicken Chardonnay** | Marinated and grilled, topped in fresh rosemary, garlic & white wine...**32**

## Old Fashioned Pasta

**\*Penne Primavera** | Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce...**27**

**\*Pasta Milano** | Sundried tomatoes, scallions, & mushrooms, creamy roasted garlic sauce with sliced crispy chicken breast over penne pasta...**30**

**\*Lasagna** | Layers of mozzarella, ricotta & parmesan with Bolognese...**32**

## Seafood

**\*Seafood Fettucini** | Clams, scallops, prawns, & mussels sautéed with mushrooms & scallions, served in a white wine cream sauce with fettuccini...**43**

**\*Cioppino** | Mussels, clams, prawns, scallops, & salmon in a spicy red sauce with toasted crostinis...**45**

**\*Shrimp Scampi** | Prawns, mushroom, & scallion in garlic, white wine, & butter, over linguini...**36**

**Salmon Picatta** | Prepared in white wine, lemon, garlic, butter & capers...**38**

**Lobster tail** | 8oz tail baked to perfection served with drawn butter...**60**

## Steak

**New York Strip** | 12oz USDA Choice cut grilled to perfection...**46**

**Surf & Turf** | 12oz New York strip & 8oz Lobster Tail served with drawn butter...**90**

**Filet Mignon** | 8oz USDA Choice cut grilled to perfection...**48**

**Ribeye** | 16oz USDA Choice cut grilled to perfection...**50**

**Make it a Surf & Turf** | Add 8oz Lobster Tail served with drawn butter to any meal...**45**