



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 and a champagne dessert
All entrees are served with vegetable du jour and a choice of risotto or baked potato
pastas do not include side options

<p><u>Soup</u> <i>Minestrone</i> <i>Lobster Bisque</i></p>	<p><u>House Salad</u> <i>Roasted Garlic Vinaigrette</i> <i>Ranch Dressing</i> <i>Blue Cheese</i></p>
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House Specialties

Veal Normandy | Sautéed with an apple brandy sauce with sliced apples...**43**

Veal Scallopini | Sautéed with mushroom, scallions, & sherry wine demi-glace...**43**

Chicken Cordon Bleu | Breaded breast stuffed with ham and swiss topped with beur blanc...**39**

Chicken Marsala | Sautéed with mushrooms in a marsala wine sauce...**39**

Chicken Chardonnay | Marinated and grilled, topped in fresh rosemary, garlic & white wine...**39**

Old Fashioned Pasta

***Penne Primavera** | Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce...**35**

***Pasta Milano** | Sundried tomatoes, scallions, & mushrooms, creamy roasted garlic sauce with sliced crispy chicken breast over penne pasta...**39**

***Lasagna** | Layers of mozzarella, ricotta & parmesan with Bolognese...**40**

Seafood

***Seafood Fettucini** | Clams, scallops, prawns, & mussels sautéed with mushrooms & scallions, served in a white wine cream sauce with fettuccini...**51**

***Cioppino** | Mussels, clams, prawns, scallops, & salmon in a spicy red sauce with toasted crostinis...**53**

***Shrimp Scampi** | Prawns, mushroom, & scallion in garlic, white wine, & butter, over linguini...**45**

Salmon Picatta | Prepared in white wine, lemon, garlic, butter & capers...**45**

Lobster tail | 8oz tail baked to perfection served with drawn butter...**65**

Steak

New York Strip | 12oz USDA Choice cut grilled to perfection...**55**

Surf & Turf | 12oz New York strip & 8oz Lobster Tail served with drawn butter...**99**

Filet Mignon | 8oz USDA Choice cut grilled to perfection...**57**

Ribeye | 16oz USDA Choice cut grilled to perfection...**60**

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

Dessert

Coastal Vines Brut Champagne paired with

Triple Chocolate Indulgence

Or

White Chocolate Raspberry Cake