



### Appetizers

#### **Fritto Calamari**

Served with garlic aioli & marinara...18

#### **Shrimp Cocktail**

Served with cocktail sauce & lemon...20

#### **Arancini**

Our signature risotto fried to perfection served over tomato cream sauce...14

#### **Cold Bruschetta**

Tomato, basil, garlic & olive oil over fresh baked crostinis...13

*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*

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

**Veal Normandy** | Sautéed with an apple brandy sauce with sliced apples...49

**Veal Scallopini** | Sautéed with mushroom, scallions, & sherry wine demi-glace...49

**Chicken Cordon Bleu** | Breaded breast stuffed with ham and swiss topped with beur blanc...45

**Chicken Marsala** | Sautéed with mushrooms in a marsala wine sauce...45

**Chicken Chardonnay** | Marinated and grilled, topped in fresh rosemary, garlic & white wine...45

### Old Fashioned Pasta

**\*Penne Primavera** | Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce...39

**\*Pasta Milano** | Sundried tomatoes, scallions, & mushrooms, creamy roasted garlic sauce with sliced crispy chicken breast over penne pasta...45

**\*Lasagna** | Layers of mozzarella, ricotta & parmesan with Bolognese...46

### Seafood

**\*Seafood Fettucini** | Clams, scallops, prawns, & mussels sautéed with mushrooms & scallions, served in a white wine cream sauce with fettuccini...57

**\*Cioppino** | Mussels, clams, prawns, scallops, & salmon in a spicy red sauce with toasted crostinis...57

**\*Shrimp Scampi** | Prawns, mushroom, & scallion in garlic, white wine, & butter, over linguini...49

**Salmon Picatta** | Prepared in white wine, lemon, garlic, butter & capers...49

**Lobster tail** | 8oz tail baked to perfection served with drawn butter...69

### Steak

**New York Strip** | 12oz USDA Choice cut grilled to perfection...65

**Surf & Turf** | 12oz New York strip & 8oz Lobster Tail served with drawn butter...119

**Filet Mignon** | 8oz USDA Choice cut grilled to perfection...69

**Make it a Surf & Turf** | Add 8oz Lobster Tail served with drawn butter to any meal...52

### Dessert

*Coastal Vines Brut Champagne paired with*

*Triple Chocolate Indulgence*

*Or*

*White Chocolate Raspberry Cake*