

## APPETIZERS

### **Black Bean Margarita**

*Black Beans, Guacamole, Salsa, Sour Cream,  
Tri-Color Tortilla Chips 7.95*

### **Bruschetta**

*Hummus, Tomato Basil,  
Seafood, Olivada, Grilled Breads 10.95*

### **Crab Dip**

*Our Special Blend of Four Cheeses,  
Artichokes, Spinach & Lump Crab  
Baked in a Boule 10.95*

### **Insalata Pizza**

*White Pizza, Roasted Peppers,  
Mozzarella, Rosemary,  
Field Greens, Balsamic Drizzle 7.95*

### **Crab Martini**

*Chilled Jumbo Lump Crab Meat,  
Cocktail Sauce 11.95*

### **Zucchini Fritters**

*Fried, Tzaziki Sauce 6.95*

### **Seafood Sampler**

*Calamari, Crab Dip,  
Wasabi Scallop & Tuna Skewers 16.95*

### **Chorizo Meatballs**

*Spicy Chorizo Sauce 5.95*

### **Lollipop Lamb Chops**

*New Zealand, Du Jour 9.95*

### **Fried Calamari**

*Marinara or Creamy Banana Pepper Aioli 9.95*

### **Pan Seared Scallops**

*Lentil Fondue, Peanut Dust 10.95*

### **Baked Brie**

*Puff Pastry, Fig Cream Cheese 10.95*

### **Yellow Fin Tuna**

*Blackened, Wasabi Soy Sauce 10.95*

### **European Bean Toss**

*Northern Beans, Tomato, Basil, Garlic,  
Portobello Over a Bed of Field Greens 7.95*

### **Petite Crab Cakes**

*Pommery Mustard, Creole Sauce 10.95*

### **Café Portabello**

*Jumbo Lump, Mornay Sauce, Balsamic Drizzle 10.95*

### **Steamed Mussels or Clams**

*Red or White Sauce 8.95*

### **Shrimp Gnocchi**

*Shrimp, Banana Peppers,  
Garlic, Bell Pepper, Aliole 10.95*

## SPECIALTY SALADS

*4.00 With an Entrée/ 8.95 Ala Carte*

### **Montrachet**

*Arugula, Beets, Pistachio Encrusted Montrachet, Sherry Vinaigrette*

### **Caesar**

*Hearts of Romaine, Shaved Parmesan, Caesar Dressing (Grilled if you like)*

### **Gorgonzola**

*Field Greens, Walnuts, Sun Dried Cranberries, Gorgonzola, Balsamic Vinaigrette Dressing*

### **Greek Salad**

*Romaine, Red Cabbage, Kalamata Olives, Cucumbers, Onion, Tomato, Feta, Greek Dressing*

### **The Wedge**

*Iceburg, Proscuitto & Our Blue Cheese Dressing*

### **Spinach**

*Baby Spinach, Strawberries, Toasted Almonds, Vanilla Vinaigrette*

**Our Selection of Homemade Dressings:** *Our House is Yogurt Dill.*

*Poppy Seed, Ranch, Honey Mustard, Bleu Cheese, Parmesan Peppercorn,*

**Our Vinaigrettes Include:** *Raspberry, Balsamic, Citrus, Vanilla, Sherry and Italian*

**Please inform your server if anyone in your party has a food allergy. While we take every reasonable precaution to accommodate allergy requests, we cannot 100% guarantee safety.**

## ENTREE

### **Cioppino**

*Shrimp, Scallops, Clams, Mussels, White Fish,  
Spicy Tomato Sauce over Pasta 25.95*

### **Parmesan**

*Hand Breaded, Fresh Herb Marinara, Pasta  
Eggplant 14.95~Chicken 16.95 Veal 18.95*

### **Walnut Chicken**

*Walnut Encrusted Boneless Chicken Breast,  
Reduced Cream Sauce, Fresh Bananas 18.95*

### **Chicken Saltimbuca**

*Prosciutto, Fontina Cheese, Fresh Sage,  
Mushroom Marsala Sauce, Risotto Cake  
21.95 Sub Veal 23.95*

### **Chicken Al Fresco**

*Hand Breaded, Pesto Laced Pasta,  
Tomato Basil Mozzarella Salsa 17.95*

### **Filet Mignon**

*Marinated Char Grilled Filet,  
Garlic Herb Butter 28.95 Add Crab Cake 7.00*

### **Bone in Rib Eye**

*Char Grilled Marinated 18-20 oz,  
Sautéed Mushrooms & Onions 31.95*

### **New York Strip Steak**

*Marinated 12oz Strip 27.95  
Add Crab Mornay or Shrimp Scampi 4.95*

### **Sausage & Peppers**

*Mild Italian Sausage, Onions,  
Tri-Color Peppers, Marinara, Sauce,  
Mozzarella, Pasta 16.95*

### **Osso Buco**

*Braised in its own Juices  
Roasted Vegetable Medley 24.95*

### **Veal Chop Mkt Price**

*Creatively Prepared by our Chef Daily!*

### **Pork Chop**

*Creatively Prepared by our Chef Daily! 15.95*

### **Veal Marsala**

*Sautéed, Mushrooms, Marsala Wine Sauce  
19.95 Sub Chicken 17.95*

### **Land & Sea**

*NY Strip or Filet,  
Broiled Crock of Shrimp, Scallops,  
Crab Cake, Lobster Sauce 32.95*

### **Broiled Crab Cakes**

*Tartar, Cocktail or Drawn Butter 24.95*

### **Pesto Grilled Shrimp**

*Grilled Shrimp, Basil Pesto, Pine Nuts,  
Sun Dried Tomato, Pasta, Feta 19.95*

### **Crab Alfredo**

*Lump Crab, Parmesan Cream Sauce, Pasta  
Shrimp Garnish 20.95 Sub Chicken 18.95*

### **Scallops Tarragon**

*Sea Scallops, Fresh Tarragon, Spinach,  
Shallots, Light Cream Sauce over Pasta 22.95*

### **Linguini White Clam**

*White Wine Sauce, Garlic Butter 17.95*

### **Lobster Ravioli**

*Lobster Stuffed Ravioli, Mimosa Sauce,  
Parmesan, Claw Meat Garnish 18.95*

### **Mushroom Ravioli**

*Alfredo Sauce, Portobello, Gorgonzola 15.95*

### **Mediterranean Pasta**

*Mushrooms, Artichokes, Olives, Spinach, Oregano  
Sun Dried Tomato, Garlic, Pasta, Aliole 15.95  
Add Shrimp, Scallops, Chicken or Crab 5.00*

**ALL ENTREES INCLUDE TOSSED SALAD,  
CHEFS CHOICE STARCH AND VEGETABLE**

**One Check only for parties of 8 or more; 20% gratuity added to parties of 10 or more.  
Consuming raw or under cooked meat or seafood can pose a serious risk to your health!**