



RESTAURANT & LOUNGE

DINNER MENU

APPETIZERS

<b>Spinach Artichoke Dip</b> Creamy combination of spinach, artichokes, roasted garlic and cheese. Served bubbling hot with Parmesan herb flat bread.	<b>\$8</b>	<b>Margherita Flat Bread</b> Crispy on the outside and chewy on the inside, topped with fresh Mozzarella cheese, roasted tomatoes and fresh basil.	<b>\$10</b>
<b>Crab and Shrimp Cake</b> Made with lump crab and poached shrimp, and served with a creamy horseradish sauce.	<b>\$12</b>	<b>Stuffed Mushrooms</b> Stuffed with creamy boursin, provel and Reggiano Parmesan cheeses.	<b>\$10</b>
<b>Steak Bruschetta</b> Tender slices of steak with Gorgonzola cheese and charred tomato.	<b>\$8</b>	<b>Tuscan Shrimp Cocktail</b> Chilled poached jumbo shrimp with roasted tomato cocktail sauce.	<b>\$12</b>

SOUPS & SALADS

<b>Tomato Bisque</b> A creamy blend of smoky tomatoes, fresh herbs and roasted garlic. Topped with our homemade garlic and herb croutons and a touch of boursin cheese.	<b>\$6</b>	<b>Zuppa del Giorno</b> Chef's selection of the soup of the day.	<b>\$5</b>
<b>House Salad</b> Chopped salad with fresh greens, tomatoes, onions, cucumbers, and topped with our homemade garlic and herb croutons.	<b>\$5</b>	<b>Caprese Salad</b> Fresh vine-ripened tomatoes layered with basil and Mozzarella, and drizzled with aged balsamic vinegar and extra virgin olive oil.	<b>\$10</b>
<b>Caesar Salad</b> Crisp romaine tossed with Caesar vinaigrette, and topped with Reggiano Parmesan and our homemade garlic and herb croutons.	<b>\$8</b>	<b>Tuscan Apple Salad</b> Crisp greens tossed with apples, walnuts and Gorgonzola cheese. Served with roasted garlic balsamic vinaigrette dressing.	<b>\$8</b>

*Make any salad an entree by adding your choice of: Grilled Chicken for \$4, Shrimp for \$6, or Steak for \$5*

PASTA

All pasta dishes are served with a choice of house salad or Caesar salad and freshly baked bread.

<b>Shrimp Pomodoro</b> Jumbo shrimp sautéed with sun-dried tomatoes, crushed red pepper flakes, roasted garlic, and tossed with penne pasta.	<b>\$18</b>	<b>Pasta Alla Vodka</b> Tender grilled chicken and fettuccine tossed in a tomato vodka cream sauce.	<b>\$12</b>
<b>Angel Hair Primavera</b> Grilled chicken, carrots, asparagus, spinach, mushrooms, roasted red pepper, Gorgonzola cheese and pesto sauce.	<b>\$16</b>	<b>Seafood Fettuccine Alfredo</b> Tender pieces of crab, shrimp and lobster in a creamy Parmesan Alfredo sauce.	<b>\$22</b>
<b>Shrimp Risotto</b> Grilled jumbo shrimp folded into traditional creamy risotto with roasted tomatoes.	<b>\$18</b>	<b>Grilled Chicken Risotto</b> Grilled chicken breast folded into traditional creamy risotto with roasted tomatoes.	<b>\$12</b>
<b>Penne Bistecca</b> Tender slices of steak and meaty mushrooms tossed with penne pasta in a creamy Gorgonzola sauce.	<b>\$16</b>	<b>Shrimp Scampi</b> Jumbo shrimp sautéed in a garlic white wine sauce, and served over angel hair pasta.	<b>\$16</b>

## HOUSE SPECIALTIES

All entrees are served with a choice of house salad or Caesar salad and freshly baked bread, Chef's selection of seasonal vegetables, and a choice of mushroom risotto, roasted red skin potatoes, or a side of fettuccine Alfredo.

<p><b><i>Signature Salmon</i></b> <span style="float: right;"><b>\$24</b></span>                  Norwegian salmon with Boursin cheese and sautéed spinach in a pastry crust, and finished with a whole grain mustard sauce.</p>		<p><b><i>Apricot-Glazed Center-Cut Pork Chop</i></b> <span style="float: right;"><b>\$16</b></span>                  Thick center-cut boneless pork loin chop grilled to perfection, and finished with a savory apricot glaze.</p>
<p><b><i>Chicken Limone</i></b> <span style="float: right;"><b>\$14</b></span>                  Traditional Piccata style, with lemon and capers in a delicate white wine sauce.</p>		<p><b><i>Walnut-Crusted Pork Chop</i></b> <span style="float: right;"><b>\$18</b></span>                  Pan-seared and cooked to perfection. Finished with a cherry demi glaze.</p>
<p><b><i>Fresh Fish del Giorno</i></b> <span style="float: right;"><b>Market</b></span>                  Chef's selection of fresh fish of the day.</p>		<p><b><i>King Crab Legs</i></b> <span style="float: right;"><b>Market</b></span>                  One pound of split king crab legs, grilled or steamed.</p>
<p><b><i>Chicken Marsala</i></b> <span style="float: right;"><b>\$14</b></span>                  Chicken cutlet sautéed with mushrooms in a Marsala wine sauce.</p>		<p><b><i>Twin Cold-Water Lobster Tails</i></b> <span style="float: right;"><b>Market</b></span>                  Two 6-ounce lobster tails, grilled, baked or batter-fried. Served with drawn butter.</p>

## FROM THE GRILLE

Served with a choice of house salad or Caesar salad and freshly baked bread, Chef's selection of seasonal vegetables, and a choice of mushroom risotto, roasted red skin potatoes, or a side of fettuccine Alfredo.

<b><i>10 oz. Strip Steak.....\$26</i></b>	<b><i>12 oz Ribeye Steak.....\$25</i></b>
<b><i>8 oz Filet Mignon.....\$28</i></b>	<b><i>12 oz Filet Mignon.....\$32</i></b>

### ***Prime Rib***

Encrusted in our house blend of Tuscan herbs and spices, and slow-roasted to perfection.

<b><i>King Cut.....\$26</i></b>
<b><i>Queen Cut.....\$20</i></b>

*Add a Lobster Tail or 1/2 pound of King Crab Legs to any steak!*



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