

— APPETIZERS —

CRISPY CRAB & CREAM CHEESE WONTONS **†**
Sweet Chili Dip

SHRIMP AND CRAB CAKE
Creole Mustard Remoulade, Cucumber Salad

SELECTION OF ARTISANAL CHEESES & FRUIT **✓**

BRUSCHETTA **✓**
*Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,
Garlic, Basil & Olive Oil*

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

SEAFOOD GUMBO **†**
Crab, Shrimp, Spicy Andouille Sausage

CREAM OF CAULIFLOWER SOUP **‡**
Cauliflower Florets, Toasted Almonds, Chives

FRENCH ONION SOUP
Gruyère Cheese Croûton

GREEK SALAD **✓ ‡**
*Marinated Feta Cheese, Cucumber, Tomato, Red Onion,
Olives, Oregano, Lemon*

BABY SPINACH SALAD
*Radicchio, Roasted Pecans, Bacon Bits, Orange Segments,
Whole Grain Mustard Dressing*

CLASSIC CAESAR SALAD
*Romane Lettuce, Caesar Dressing,
Focaccia Croûton, Parmesan Cheese*

— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK **†**
Peppercorn Sauce, French Fries

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN **†**
Mashed Potatoes, Broccoli

SHRIMP AND MUSHROOM ALFREDO
Parmesan Cream Sauce, Fettuccini

CARVED WHOLE-ROASTED PORK LOIN **†**
Pear Brandy Jus, Grilled Asparagus, Sweet Potato Mash

3-CHEESE BAKED ZITI **✓**
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

— TODAY'S FEATURED ENTRÉES —

BEEF SIRLOIN MEDALLIONS **†**
Cognac-Mustard Cream, Broccoli, Mushrooms, Steak Fries

CHICKEN PICCATA
*Pan-Fried Chicken Breast, Lemon-Caper Butter Sauce,
Roasted Tomato, Sautéed Garlic Spinach, Rigatoni Gratin*

GRILLED ATLANTIC SALMON **†**
Quinoa, Arugula Salad, Lemon Olive Oil Dressing

SAUTÉED SHRIMP SCAMPI
Lemon Artichoke Pasta

VEGETABLE BURRITO **✓**
Tomato Rice, Black Beans, Ranchero Sauce

PORK SPARE RIBS
Bourbon Barbecue Sauce, Onion Rings, Pasta Salad, Cabbage Slaw

— WINE RECOMMENDATIONS —

SAUVIGNON BLANC
EAST & WEST BY NORWEGIAN
Sonoma, California
*Aromas and flavors of Meyer lemon, lime zest, stone fruit
and grapefruit with a crisp, refreshing finish*
\$33.00

ROSÉ
6ÈME SENS GÉRARD BERTRAND
Languedoc-Roussillon, France
Rounded pink color with complex floral and fruity nose
\$29.00

BLENDED ORGANIC
IL BORRO SALVATORE FERRAGAMO
BORRIGIANO "VALDARNO DI SOPRA DOC"
Tuscany, Italy
*Soft tannins with lively fruity end
leaving a clean harmonious mouth feeling*
\$33.00

✓ = Vegetarian **†** = Gluten-Free **‡** = Spicy

If you have any type of food allergy, please ask for your server before ordering.
A 20% gratuity and beverage service charge will be added to your check.

*These items are served raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.