

— APPETIZERS —

VEGETABLE TEMPURA RICE ROLL **V**
Japanese Coleslaw, Wasabi Soy Vinaigrette

SHANGHAI PORK POT STICKERS
Radishes, Carrots, Cucumbers, Tangerine Dressing

SKILLET CORN BREAD **V**
Jalapeno, Pepper Jack Cheese, Cilantro, Honey Whipped Butter

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

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

CORN AND CRAB CHOWDER
Crumbled Bacon

PASTA E FAGIOLI
Cannellini Bean Soup with Bacon and Fetta

FRENCH ONION SOUP
Gruyère Cheese Crouton

ASIAN NOODLE SALAD **J**
Grilled Chicken, Shrimp, Scallions, Carrots, Thai Dressing

ROMA TOMATO SALAD **V**
Mixed Greens, Cherry Tomato Confit, Basil Vinaigrette

CLASSIC CAESAR SALAD
*Romaine Lettuce, Caesar Dressing,
Focaccia Crouton, Parmesan Cheese*

— CLASSIC ENTRÉES —

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

BREADED FLOUNDER FILLET
Avocado Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN **J**
Mashed Potatoes, Bruschetta

SHRIMP AND MUSHROOM ALFREDO
Parmesan Cream Sauce, Fettuccine

CARVED WHOLE-ROASTED PORK LOIN **J**
Four-Brandy Jus, Grilled Asparagus, Sweet Potato Mash

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

— TODAY'S FEATURED ENTRÉES —

MEDITERRANEAN SIRLOIN BEEF BROCHETTE* **J**
Grilled Steak Skewer, Saffron Rice, Tomatoes, Charred Lemon

CHICKEN CORDON BLEU
*Chicken Breast Stuffed with Ham and Cheese, Dijon Parmesan Cheese Sauce,
German Potato Salad, Assorted Vegetables*

CRISPY ASIAN-STYLE RED SNAPPER **J**
Spicy Sichuan Sauce, Stir-Fry Vegetables, Jasmine Rice

GRILLED LEMON-PEPPER SHRIMP
Saffron Orzo, Arugula, Cherry Tomatoes, Mushrooms

EGGPLANT PARMIGIANA **V**
Spaghetti Marinara, Basil, Mozzarella Cheese

HAWAIIAN PORK BELLY WITH SWEET SOY DRIZZLE
Smashed Yams, Taro Sticks, Pineapple Slaw

— WINE RECOMMENDATIONS —

SAUVIGNON BLANC
MATUA VALLEY
Marlborough, New Zealand
Laser lime, flint, passion fruit and herbs on the palate
\$37.00

CHARDONNAY ORGANIC
IL BORRO SALVATORE FERRAGAMO THE LAMELLE
Tuscany, Italy
*Full flavors with notes of freshness and elegance thanks to
its short oak life which gives the wine its vigor and structure*
\$38.00

CABERNET SAUVIGNON
GÉRARD BERTRAND "RESERVE SPECIALE"
Languedoc, France
*Intense fruit aromas and subtle spices,
offering perfect balance and good length on the palate*
\$29.00

V = Vegetarian **J** = Gluten-Free **D** = Dairy

*Please have a 15% tip on full orders; please advise your server before ordering.

†Our steak only. All other steaks are cooked to order.

‡20% gratuity and recycling charge will be added to your check.

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