

APPETIZERS

COCONUT SHRIMP
Crispy Marmalade

ITALIAN BEEF MEATBALLS †
Spicy Marinara Sauce, Parmesan Cheese

AVOCADO HUMMUS ✓
Crispy Pita Chips, Crunchy Vegetable Sticks

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

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

CHICKEN AND MATZO BALL SOUP
Chicken Broth, Matzo Ball, Vegetables and Noodles

CREAM OF ASPARAGUS SOUP
Toasted Macadamia

FRENCH ONION SOUP
Gruyere Cheese Crouton

BAKED BRIE SALAD ✓
*Puff Pastry, Baby Carrots, Toasted Almonds,
Granny Smith Apples, Honey Drizzle*

MIXED GARDEN SALAD ✓ †
Mixed Greens, Seasonal Vegetables, Herbs, Balsamic Dressing

CLASSIC CAESAR SALAD
*Romaine Lettuce, Caesar Dressing,
Focaccia Crouton, 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, Fetticini

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

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

NORWEGIAN GETAWAY

TODAY'S FEATURED ENTRÉES

SAUTÉED BEEF STRIPS WITH CHIMICHURRI SAUCE* †
Roasted Vegetables, Cilantro Rice

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kala Namak, Toasted Coconut, Ginger

GRILLED LEMON-PEPPER TILAPIA †
Cajun-Roasted Potatoes, Creamed Lentil

CHICKEN & SEAFOOD PASTA
*Charbon, Charbon, Shrimp, Mussel and Clams in Rice,
Flavored with Saffron and Paprika*

SPAGHETTI PUTTANESCA ✓ †
Crispy Capers, Milk Cheese, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

WINE RECOMMENDATIONS

GRÜNER VELTLINER
PFAFFL WEINVIERTEL DAC HAIDVIERTEL
Weinviertel, Austria
Ripe apples and spiciness marry to create a fascinating bouquet
\$33.00

PINOT NOIR
ESTANCIA
Monterey County, California
Strawberry, vanilla and taragon notes with a supple, long finish
\$33.00

SHIRAZ
LINDEMAN'S "BIN 50"
South Eastern Australia
Aromas of vanilla, dark berry notes with a hint of peppery spice
\$29.00



*If you have any type of food allergy, please advise your server before ordering.
†Our check may reflect an additional fee for certain types of entrees.

‡10% gratuity and beverage service charge will be added to your check.

*These items are served here in accordance to variety of our menu. We are not responsible for any
containing the or unapproved meat, seafood, shellfish, eggs, milk or poultry only. Please
you list of allergens. Please, consult your server for more information.