

**APPETIZERS**

**SHRIMP COCKTAIL**  
*Traditional Cocktail Sauce*

**TART WITH BRAISED KALE,  
BLACKENED PORK TENDERLOIN**  
*Citrus Cream*

**FRIED OYSTERS**  
*Chipotle, Lime*

**ROASTED WILD MUSHROOM BISQUE**  
*Buttermilk, Sherry, Smoked Gouda*

**SICILIAN MEATBALL SOUP**  
*Macaroni, Fennel, Baby Kale*

**BABY SPINACH SALAD**  
*Blue Cheese Dressing*

**KALE OR ROMAINE CAESAR SALAD**  
*House Made Dressing, Shaved Parmesan*

**ENTREES**

**SPAGHETTI CARBONARA**  
*Bacon, Cheese, Garlic, Cream*

**SEARED STRIPED BASS**  
*Lemon, Creamy Savoy Cabbage,  
Sour Dough Fried Potatoes*

**BROILED MAINE LOBSTER TAIL**  
*Wild Mushroom Risotto  
Broccoli*

**\* SLOW COOKED PRIME RIB**  
*Baked Potato, Horseradish*

**ROOT VEGETABLES IN A PIE CRUST**  
*Herbed Ricotta Mousse, Roasted Red Pepper*

**FEATURED VEGETARIAN**  
*Indian Style Vegetable Dish with Lentils, Basmati  
Rice, Pickle, Papadam and Raita*

**FROM THE GRILL**

**SALMON FILLET**  
*Citrus and pepper rub*

**FLAT IRON STEAK\***  
*Pepper, Herbs*

**CHICKEN BREAST**  
*Roast Garlic and Herbs*

**PORK CHOP**  
*Caramelized Onions, Stewed Apple*

**Sauces**

*BBQ Sauce, Béarnaise, Peppercorn  
Wild Mushroom*

**STEAKHOUSE SELECTIONS**

*Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$20.00 applies to each entrée*

**GRILLED LAMB CHOPS\***  
*Double Cut Lamb Chops*

**BROILED FILET MIGNON\***  
*9-oz. Premium Aged Beef*

**NEW YORK STRIP LOIN STEAK\***

*14-oz. of the Favorite Cut for Steak Lovers*

**COLOSSAL SEAFOOD TOWER\* \$60.00**  
*(Serves 2 Guests)*

*1 Whole Maine Lobster, 6 Fresh Oysters  
20 Large Shrimp and 1 Pound of Premium Snow Crab Legs*

*\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*