



Chef Featured Dinner Menu

Appetizers

Stuffed Mushrooms \$12.99

Mushrooms stuffed with crab imperial served with fresh blueberries in a gorgonzola cream sauce

Trio Gnocchi \$10.99

Our homemade gnocchi served with a trio of sauces: gorgonzola cream, vodka cream, and pomodoro

Filet Bruschetta \$12.99

Toasted Italian bread topped with sautéed spinach, filet mignon and melted cheese

Panko Crusted Shrimp \$12.99

Served over a fresh blueberry salad with chipotle dipping sauce

Crab Cake Sliders \$13.99

Served with cocktail sauce

Crab Bisque 6.99

French Onion 5.99

Entrees

Black Pepper Tuna \$26.99

Pan seared with jumbo shrimp, grilled asparagus and served over mashed potatoes

Grilled Petite Filet 6oz. \$20.99

Served on a bed of sautéed mushrooms, topped with asparagus and accompanied by sweet potatoes

Grilled Chicken Breast \$19.99

Served with jumbo shrimp, broccoli and sliced mushrooms over mashed potatoes topped with a chipotle sauce

Panko Crusted Chicken \$18.99

Topped with a fresh tomato sauce, capers, olives and sharp provolone over cappellini pasta

Poached Salmon & Sea Scallops \$25.99

Served over sweet potatoes and topped with fresh mango and papaya drizzled with balsamic vinaigrette

Almond Crusted Tilapia \$24.99

Served over spinach in a light garlic white wine sauce with roasted pepper-mushroom risotto

Italian Loaf \$16.99

100% Angus ground beef mixed with red and white onions, red peppers and olives served with a pomodoro sauce, accompanied by mashed potatoes and vegetables