

~Weekly Features~

~Appetizer~

SOUTHWESTERN CHICKEN EGGROLLS

With Chipotle ranch.

\$8.95

~Entrees~

***ALMOND CRUSTED NORWEIGN SALMON**

With couscous salad and basil lemon beurre blanc.

\$22.50

FIRE ROASTED VEAL CHOP

*With goat cheese potato cake, baby spinach sauté and
maple horseradish glaze.*

\$24.50

BREAST OF CHICKEN SCALLOPINE

*With roasted red peppers and Madeira jus served over
linguini Romano.*

\$18.50

FRIDAY NIGHT FISH FRY

With coleslaw and French fries. \$10.95

FRIDAY NIGHT FISH DINNER

Broiled or fried with side salad coleslaw and fries. \$12.95

*Notice: Consuming raw or undercooked beef, steak or meat may increase your risk of
food borne illness, especially if you have certain medical conditions.*

~Appetizers~

MARYLAND CRABCAKES

With chipotle aioli \$9.95

ALMOND CRUSTED SHRIMP MARTINI

With roasted garlic chili sauce \$9.95

TENDERLOIN STUFFED PORTABELLINI

With blue cheese, baby spinach and wild mushroom demi \$10.95

~Beef and Pork Entrees~

BLACK PEARL PORK CHOP

With apple chili compote \$18.50

OPEN GRILLED STRIP STEAK

*With haystack onions and chipotle compound butter
\$22.50*

~Seafood Entrees~

PINE NUT BREADED WALLEYE

With basil infused tartar sauce \$20.95

SESAME CRUSTED SCOTTISH SALMON

With wasabi yuzu vinaigrette \$17.95

MAHI MAHI DIABLO

Open grilled with a 7 spice rub and tomato basil relish \$18.95

~Poultry or Veal Entrees~

All served on a bed of linguini with baby spinach, roasted tomatoes, garlic and ricotta cheese. \$18.50

FONTINA

*With fontina cheese, roasted tomatoes, asparagus,
wild mushrooms and a light Madeira jus*

PARMESAN

*Herb crusted, fried, then topped with house
marinara and smoked provolone*

PICCATA

With egg, lemon, parsley, dijon mustard and capers

MARSALA

*With wild mushrooms, sweet onions, roasted
tomatoes and tarragon*

~Pasta Entrees~

PENNE FRANCO

*With mushrooms, sun-dried tomatoes, artichoke
hearts and black olives with garlic, olive oil and
Parmigiano-Reggiano \$14.95*

GULF SHRIMP CAPRESE

*With garlic, olive oil, roasted tomatoes, baby
spinach, bruschetta and herbed goat cheese \$18.95*