

~Appetizers~

MARYLAND CRABCAKES

With chipotle aioli. \$9.95

ALMOND CRUSTED SHRIMP MARTINI

With roasted garlic chili sauce \$9.95

ANDOILLE AND GOAT CHEESE STUFFED CREMINI MUSHROOMS

With red chili pesto. \$6.95

~Beef and Pork Entrees~

BLACK PEARL PROK CHOP ADOBO

With apple chili chutney. \$18.50

OPEN GRILLED STRIP STEAK

*With wild mushroom sauté and sun-dried tomato butter.
\$21.50*

~Seafood Entrees~

PINE NUT BREADED WALLEYE

With Basil infused Tartar Sauce. \$20.95

PAN ROASTED SALMON

*With warm citrus vinaigrette.
\$17.95*

FILET OF SOLE MEUNIERE

*With lemon, parsley, caper beurre blanc.
\$18.50*

~Poultry or Veal Entrees~

All served 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.. \$18.50*

PARMESAN

*Herb crusted fried then topped with house
marinara and smoked provolone. \$18.50*

PICCATA

*With egg, lemon, parsley, dijon mustard and capers.
\$18.50*

MARSALA

*With wild mushrooms, sweet onions, roasted
tomatoes and tarragon. \$18.50*

~Pasta Entrees~

PENNE AND ANDOILLE

*With baby spinach, plum tomatoes, goat cheese
and roasted garlic cream.
\$15.95*

LINGUINI PROVENCAL

*With garlic, olive oil, roasted tomatoes,
mushrooms, zucchini, asparagus and
baby spinach. \$14.95*