

~Weekly Features~

~Appetizer~

CARMELIZED SHALLOT AND BLUE CHEESE DIP

With torn baguette

~Entrees~

PAN ROASTED DRY AGED STRIP STEAK

With potato hash and pepper salad.

CITRUS RUBBED VEAL CHOP

Fire grilled with mango relish and Israeli couscous.

***HERB CRUSTED CHILEAN SEABASS**

With roasted tomato and cilantro pesto.

FRIDAY NIGHT FISH FRY

With coleslaw and French fries.

FRIDAY NIGHT FISH DINNER

Broiled or fried with side salad coleslaw and fries.

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 roasted red pepper remoulade

THAI COCONUT SHRIMP

With roasted garlic chili sauce

QUESO FUNDIDO

With roasted poblano vinaigrette and blue corn tortilla

~Beef and Lamb Entrees~

CORIANDER CRUSTED LAMB

PORTERHOUSE

With Salsa Verdi

PEPPERCORN CRUSTED STRIP STEAK

With toasted goat cheese and bourbon peppercorn demi

~Seafood Entrees~

PINE NUT BREADED

WALLEYE

With basil infused tartar sauce

PAN ROASTED SCOTTISH SALMON

With lemon caper beurre blanc

SLASH AND BURN MAHI

7 Spice rub, open grilled with cilantro compound butter

~Poultry or Veal Entrees~

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

FONTINA

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

TUSCAN

Herb crusted, fried, then topped with tomato concasse and fresh mozzarella, finished with roasted garlic herb oil

FRANCAISE

With egg, lemon, parsley, dijon mustard and capers

CHAUTAUQUA

With wild mushrooms, sweet onions, roasted tomatoes, artichokes and kalamata olives

~Pasta Entrees~

SMOKED PROVOLONE RAVIOLI

Pan seared in brown butter with roasted tomato Beurre Blanc

MEDITERRANEAN LINGUINI

With artichokes, feta, kalamata olives, spinach, capers and toasted pine-nuts