~Weekly Features~ ~Appetizer~

SUCCHINI FRITTERS With feta and dill



**\*IERK CHICKEN THIGHS** With jasmine rice and black bean mango salsa.

**BASIL PESTO AND CRAB STUFFED** FILET MIGNON

With cilantro potatoes and prosciutto wrapped asparagus.

\*ASIAN FRIED STRIPED BASS

With grilled radicchio salad and wonton crisps.

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 of 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

## FRANCHAISE

With egg, lemon, parsley, dijon mustard and capers

## CHAUTAUQUA

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



## 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