

Dinner Menu

Appetizers

SOUP DU JOUR	\$6.00
SHELLFISH BISQUE	\$6.00
LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY BISQUE WITH SHERRY	
DUCK PÂTÉ	\$8.00
WITH APPLE-ORANGE RELISH AND CUMBERLAND SAUCE	
SMOKED FISH PLATE	\$10.00
SMOKED SALMON AND SMOKED TROUT, DICED RED ONION, CAPERS, CHOPPED HARD BOILED EGGS, WITH HORSERADISH CREAM SAUCE AND TOAST POINTS	
CHILLED JUMBO GULF SHRIMP	\$12.00
WITH COCKTAIL AND LOUIS SAUCES	
CAJUN SEAFOOD CRÊPÉ	\$8.00
FILLED WITH SHRIMP, CRAYFISH AND CRAB, FINISHED WITH LOBSTER SAUCE	
ESCARGOTS BOURGUIGNONNE	\$9.00
BABY SPINACH SALAD	\$8.00
DRIED CRANBERRIES, GOAT CHEESE, CARAMELIZED WALNUTS AND BALSAMIC VINAIGRETTE	
CAESAR SALAD	\$8.00
WITH CROUTONS, AND SHAVED PARMESAN CHEESE	
HOUSE MADE FRESH MOZZARELLA	\$8.00
WITH TOMATOES, RED ONION AND FRESH BASIL	
THE WEDGE	\$9.00
ICEBERG LETTUCE, SHAVED RED ONION, TOMATOES, SMOKED APPLEWOOD BACON, WITH CREAMY ROQUEFORT DRESSING	
CRISPY FRIED OYSTERS	\$12.00
WITH TWO SAUCES	
SEARED TUNA SASHIMI	\$15.00
CRAB AND AVOCADO, PICKLED GINGER AND SEAWEED SALAD WITH WASABI VINAIGRETTE	
SEAFOOD PLATTER	\$45.00
4 JUMBO SHRIMP, 6 BAKED CLAMS CASINO, STEAMED MUSSELS, WITH LOBSTER AND CRAB SALAD	

Pastas

PENNE POMODORO	\$15.00
FRESH TOMATO SAUCE, BASIL, PARMESAN, MOZZARELLA AND EGGPLANT	
ANGEL HAIR PASTA	\$28.00
JUMBO LUMP CRAB MEAT, SHRIMP, AND SCALLOPS, TOSSED WITH OLIVE OIL, GARLIC AND HERBS	

Entrées

Seafood

- PEPITA CRUSTED NORWEGIAN SALMON** \$25.00
RAGOÛT OF CORN, EDAMAME, POTATOES AND SPICY
HERB BUTTER SAUCE
- SEARED SEA SCALLOPS** \$28.00
CRAB MEAT RISOTTO, ASPARAGUS, WILD MUSHROOMS
AND WHITE TRUFFLE BEURRE BLANC
- SAUTÉED SHRIMP** \$25.00
WITH CITRUS FRUIT SALAD, TOASTED MACADAMIA
NUTS, CARAMELIZED APPLEWOOD BACON AND CORN
CAKE
- JUMBO LUMP CRAB CAKES** \$34.00
WITH BOILED POTATO, CRUNCHY COLESLAW AND
REMOULADE SAUCE

Meats and Fowl

- PAN SEARED BEEF TENDERLOIN TIPS** \$24.00
SAUTÉED SPINACH AND PORTABELLO MUSHROOM,
GARLIC MASHED POTATOES AND GREEN PEPPERCORN
SAUCE
- VEAL MARGARITA** \$26.00
WITH SLICED TOMATOES, OREGANO AND
MOZZARELLA CHEESE, SERVED WITH ANGEL HAIR
PASTA
- PAN ROASTED ORGANIC BREAST OF CHICKEN** \$23.00
STUFFED WITH ROASTED GARLIC-CHIVE BUTTER,
SERVED WITH WILD MUSHROOM RISOTTO, BROCCOLI
RABE AND TOMATO COULIS
- ROASTED DUCK BREAST** \$27.00
ORANGE-GINGER MACADAMIA SAUCE, FRUIT
COMPOTE AND WHIPPED SWEET POTATOES
- PAN ROASTED PRIME PORK CHOP** \$30.00
HONEY ROASTED APPLES, CARAMELIZED RED ONION,
GARLIC MASHED POTATOES, AND ROSEMARY CIDER
SAUCE
- GRILLED NEW YORK STRIP** \$32.00
WITH ARTICHOKEs, GARLIC BUTTER-WHITE WINE
SAUCE, AND ROASTED POTATOES
- PAN SEARED FILET MIGNON** \$38.00
WITH HOUSE MADE STEAK SAUCE, HARICOTS VERTS,
TOMATO PROVENÇALE AND A RISOTTO CROQUETTE