

## TAPAS AT THE BAR

Antipasto Platter 12

## APPETIZERS

### STARTERS

Soup of the Day 8

French Onion Soup 9  
With Gruyere Cheese  
and Garlic Crouton

Baked Praline Brie for Two 18  
With Fruit Compote and Crostini

Shrimp Cocktail 16  
Colossal Tiger Shrimp  
With Cocktail Sauce

Crab Cake 15  
Accompanied by Cilantro Pesto

Fried Calamari 14  
Served with Garlic Aioli

### SALADS

Baby Spinach Salad 12  
With sliced Pear, crisp  
Pancetta, Stilton Crumble  
and Balsamic Drizzle

Classic Caesar Salad 13  
With Romaine Leaves, Bacon  
Twist, Parmesan and  
Housemade Dressing

Mixed Green Salad 12  
With roasted Spaghetti Squash,  
caramelized Onion Cheddar,  
Walnuts, and Apple Cinnamon  
Vinaigrette



## ENTREES

### PASTA

Seafood Tagliatelle 35  
With Shrimp, Scallops, Lobster  
and Clams finished in a Spinach  
Cream Sauce

### LAND AND SEA

Black Angus Beef Tenderloin 38

Black Angus Striploin Steak 34

Ranch and Reef 51  
Tenderloin of Beef and baked  
Lobster Tail with Drawn Butter

#### Please select a Sauce for your Steak

- Mushroom Sauce: Medley of Mushrooms and Marsala Thyme Shallot Reduction
- Peppercorn Sauce
- Rosenburg Blue Cheese Butter Sauce

Supreme of Chicken 28  
Stuffed with roasted Red Peppers,  
Cream Cheese, Spinach and Garlic,  
topped with a roasted Red Pepper  
Cream Sauce

Double Cut Rack of Lamb 42  
Finished with sweet Mint Balsamic  
Gastrique

Atlantic Salmon Fillet 29  
Finished with Maple Bourbon  
Glaze

Vegetable Strudel 24  
Grilled Vegetables and Goat's  
Cheese wrapped in Phyllo Pastry,  
topped with Basil Pesto Cream  
Sauce

### SIDES

Land and Sea Entrees are accompanied  
by a fresh Vegetable Medley and your  
choice of Rustic Garlic Mashed Potatoes,  
Rice Pilaf or Oven Roasted Fingerling  
Potatoes

Special of the Day Market Price  
Prepared and presented daily

ON PARTIES OF TEN OR MORE, AN AUTOMATIC  
GRATUITY OF 18% WILL BE APPLIED.