

## TAPAS AT THE BAR

Marinated Pickles and Vegetables served with Crostini	8
Lemon Tempura Shrimp with Housemade Asian Dipping Sauce	11
Tapas of the Day	Market Price

## APPETIZERS

### STARTERS

Soup of the Day	8
French Onion Soup with Gruyere Cheese and Garlic Crouton	9
Baked Praline crusted Brie for Two with Fruit Compote and Crostini	17
Panorama Shrimp Cocktail Colossal Tiger Shrimps with Cocktail Sauce	15
Crab Cake accompanied by Cilantro Pesto	15
Casablanca Crispy Calamari served with Garlic Aioli	14
Truffle Parmesan Frites	12

### SALADS

Baby Spinach Salad with roasted Pear, crisp Pancetta, Stilton Crumble, and Balsamic Drizzle	11
Classic Caesar Salad with Romaine Leaves, Bacon Twist, Parmesan, and Housemade Dressing	12
Mixed Green Salad with roasted Spaghetti Squash, caramelized Onion Cheddar, Walnuts, and Apple Cinnamon Vinaigrette	11



## ENTREES

### PASTA

Pan Seared stuffed Supreme of Chicken with roasted Red Pepper Cream Sauce over Rigatoni	27
Seafood Tagliatelle with tender Shrimp, Scallops, Lobster and Clams finished in a Spinach Cream Sauce	31
Eggplant Parmigiana with Penne Pomodoro and Garlic Crostini	21

### LAND

Grilled Black Angus Tenderloin of Beef served with a Sweet Red Wine Reduction	36
Slow Roasted Black Angus Prime Rib of Beef with Natural Jus and Yorkshire Pudding	34
"Osso Bucco" Braised Veal Shanks finished in Madeira scented Reduction	29
Roast Double Cut Rack of Lamb finished with sweet Mint Balsamic Gastrique	36
Chateaubriand for Two with Herb Roasted Medley of Mushrooms and Marsala Thyme Shallot Reduction	75
Grilled Black Angus Striploin Steak, served with Rosenburg Blue Cheese Butter Gratin	34
Special of the Day Prepared and presented daily	Market Price
Ranch and Reef - Tenderloin of Beef served with Red Wine Reduction and baked Lobster Tail with Drawn Butter	49

### SEA

Pan seared Fillet of Atlantic Salmon finished with Maple Bourbon Glaze	27
Seared Sea Scallops, Double Smoked Bacon, Mushrooms in a Cream Sauce over Linguini	33
Catch of the Day Prepared and presented daily	Market Price

### SIDES

Land and Sea Entrees are accompanied by our Fresh Vegetable Medley and your choice of Rustic Garlic Mash, Panorama Rice Pilaf or Oven Roasted Fingerling Potatoes

ON PARTIES OF TEN OR MORE, AN AUTOMATIC GRATUITY OF 15% WILL BE APPLIED.