

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 29
With Shrimp, Scallops, Mussels
and Clams finished in a Spinach
Cream Sauce

LAND AND SEA

Black Angus Beef Tenderloin 32

Black Angus Striploin Steak 32

Ranch and Reef 39
Tenderloin of Beef and Shrimp
Skewer with Garlic 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.