



DINNER MENU

Soups, Salads & Appetizers

Soup of the Day..... Cup 3.95....Bowl 5.95

All of our soups are made with the freshest ingredients in house daily

French Onion Soup 7.95 ♦ *please allow 15 minutes*

This classic is loaded with sweet Vidalia Onions in a silky, beef broth flavored with sherry, topped with parmesan toast & layers of melted Swiss & provolone Cheeses

Caesar Salad 7.95

The world Famous! A Classic! Crisp romaine, classic creamy Caesar dressing with buttery garlic croutons, anchovies & parmesan Cheese

Maryland Style Crab Cakes 12.95 ♦

100% premium Jumbo lump & lump crab meat with fine diced scallions & hints Of Horseradish perfectly paired with our house made remoulade sauce

Shrimp Supreme 11.95

4 Thin sliced bacon wrapped shrimp, pan seared crispy served on a bed of greens, with our house made cocktail sauce

Gulf Shrimp Cocktail 9.95

4 Colossal Shrimp refreshingly chilled and served with a classic spicy cocktail sauce

Chef T's Baked Escargot 8.95 for 6 / 11.95 for 12 ♦

Baked in a fresh herb butter sauce with finely chopped prosciutto ham, garlic, Wild mushrooms & topped with a parmesan cheese & toast points

Pasta Dishes

New...Lobster Ravioli 26.95

Tender half moon pillows of pasta stuffed with lobster, rock shrimp & ricotta cheese, in a Sun Dried tomato, shallot, Brandy cream sauce

Gnocchi of the Day..... Small Plate 11.95 Entrée 16.95

Light potato dumplings are a classic. Ask your server how the chef will prepare them Today

Pasta Carbonara Small Plate 10.95 Entrée 15.95 ♦

A classic Roman dish of egg, cream, parmesan, Italian prosciutto ham & Sweet English Peas

Poultry Dishes

Chicken Picatta 17.95

Chicken breast pounded, lightly breaded & sautéed with white wine. Lemon, sun dried tomato, capers, wild mushrooms, butter and fresh parsley

Chicken Marsala 17.95 ♦

Chicken breast pounded, sautéed with wild mushrooms, minced garlic, Marsala wine, fresh sage & a veal reduction

Chicken San Pretonio 18.95

Chicken breasts pounded & lightly floured, then sautéed with white wine, shallots, parmesan cheese, cream & white truffle oil.

Maple Leaf Farms Duck Breast 26.95 ♦

This 7 ounce duck breast is pan seared crispy, then roasted medium & served with an orange sesame glaze

Meat Dishes

Veal Marsala 22.95

Prepared exactly the way as Chicken Marsala with fresh pounded scaloppini of Veal

Veal Picatta 22.95

Tender veal pounded, lightly breaded & sautéed with white wine, sherry, Lemon, sun dried tomato, capers, wild mushrooms, butter and fresh parsley

Veal with Cream and Peas 22.95 ♦

Veal scaloppini lightly floured with, shallots, white wine & Madeira with a touch of cream & sweet English peas

Filet Mignon Market Price **Petite 7oz or Regular 9 oz** ♦

Certified Angus Center Cut Filet perfectly seasoned; pan seared to your desire.

Add a wild mushroom Demi Sauce or crumbled gorgonzola Cheese for 2.00

New Zealand Rack of Lamb 4 chops 25.95 6 chops 29.95

One of the most tender portions of the lamb. Pan seared, oven roasted to your desire in a deglazed sauce of shallot, White wine, lemon, fresh rosemary & Demi glaze

Plate sharing \$10.00, includes a house salad, fresh baked bread, vegetable & a starch

♦ denotes our house favorites