



Pastas & Grains

**Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish,
Artichokes in Marinara Sauce over Linguine \$26.95**

**Chicken Marsala - Sautéed Breast on a Bed of Roasted Red Pepper and
Romano Polenta with Wild Mushroom Marsala Sauce and
Basil Cream Drizzle \$20.95**

**Scaloppine di Vitello - Sauteed Veal with Mushrooms, Artichokes,
Capers, Tomatoes and Prosciutto in a Lemon Butter Sauce
with Angel Hair \$22.95**

**Ravioli Trio - Red Pepper and Smoked Mozzarella, Cremini Mushrooms
and Fontina Goat Cheese and Black Pepper with a
Vodka Tomato Cream Sauce \$18.95**

**Chicken Parmesan - Breaded Boneless Chicken Breast sautéed and
covered with Marinara Sauce topped with melted cheese
served with pasta \$19.95**

From the Waters of the World

**Grilled American Sea Bass with Lobster Smashed Potatoes, Chive
Veloute and Grilled Asparagus \$25.95**

**Bronzed Swordfish with Roasted Pineapple Poblano Salsa, Rice Pilaf
and Vegetable Garnish \$25.95**

**Halibut Oscar – Lump Crab, Grilled Asparagus Finished with Béarnaise
Sauce \$25.95**

**Grilled Salmon with Sweet Potato, Pancetta and Corn Hash Finished
with a Roasted Fennel and Tomato Beurre Blanc \$24.95**

**Sweet Lobster Tail with Home Fries, Asparagus Garni, Julienne
Vegetables \$ Market Price**

Fresh Fish Du Jour with Sauce or Salsa Du Jour \$ Market Price

Prices subject to change without notice