

DINING ROOM MENU

APPETIZERS AND FIRST COURSES

TWO CHEESE POLENTA GRATIN

*POLENTA CAKES LAYERED WITH ROMANO AND FONTINA CHESES
AND LACED WITH MARINARA AND FRESH BASIL*

7.50

ESCARGO

*IMPORTED HELIX SNAILS COOKED WITH SHALLOTS AND BRANDY
IN A RICH GARLIC BUTTER.*

SERVED WITH TOASTED BAGUETTE

9.00

PASTA WITH GORGONZOLA ALFREDO

*PASTA WITH AN ALFREDO AND GORGONZOLA CHEESE SAUCE &
TOASTED WALNUTS*

9.00

SOUP OR SALAD

LOBSTER BISQUE

5.50

TRADITIONAL GREEK SALAD

*KALAMATA OLIVES, FETA, RED ONION,
ORANGE SECTIONS, CUCUMBERS LAVASCH BREAD*

6.50

CLASIC CAESAR SALAD

6.50

DINNER ENTREES

SICHUAN SHRIMP

SAUTEED LOUISIANA GULF SHRIMP IN A RED CHILI PEPPER GARLIC SAUCE AND SERVED WITH CHINESE EGG NOODLES AND BROCCOLI

\$22.95

CHICKEN PICCATA

BREAST OF CHICKEN SAUTEED WITH WHITE WINE, CAPERS AND FRESH LEMON. SERVED WITH LINGUINI AND BROCCOLI FLORETS

\$18.95

FRESH CATCH OF THE DAY

*OUR SERVER WILL INFORM YOU OF TODAYS CREATION
MKT PRICE*

STEAK DIANE

PAN-SEARED NEW YORK STRIP STEAK COATED WITH A SAUCE MADE OF SHALLOTS, BRANDY, AND DEMI-GLACE. SERVED WITH LYONNAISE POTATOES AND VEGETABLE DU JOUR

\$24.95

TWIN LOBSTER TAILS

TWO BROILED COLD WATER LOBSTER TAILS SERVED WITH DRAWN BUTTER ROASTED POTATOES AND VEGETABLE DU JOUR

31.95