



Dinner Menu

Appetizers

SHRIMP COCKTAIL

Five chilled jumbo shrimp, cocktail sauce and lemon. 14

TOMATO & MOZZARELLA GF

With baby arugula and basil drizzled with balsamic vinegar and extra Virgin olive oil. 10

PRINCE EDWARD ISLAND MUSSELS GF

Steamed with Chablis, lemon, garlic, extra Virgin olive oil **or** Fra Diavolo Style. 12

PORTABELLA & MOZZARELLA TOWER GF

Grilled eggplant, zucchini, yellow squash, roasted peppers, portabella mushroom and mozzarella cheese with pesto and roasted pepper coulis. 11

Entrees

Include House salad, Caesar, or Soup du Jour

THE CLASSICS

Your choice of **Chicken Marsala GF**, **Francaise**, **Piccata or Parmesan** with;

Yukon gold mashed potatoes and vegetable medley **or** over linguine / penne pasta. 20

CHICKEN PENNE A LA PESTO*

Grilled chicken breast, penne pasta, broccoli, tomatoes; tossed in pesto; topped with parmigiano reggiano. 20

SESAME CRUSTED AHI TUNA GF

With wasabi mashed potatoes, stir fried vegetables and a sesame ginger glaze. 27

PAN SEARED ATLANTIC SALMON GF

With Yukon gold mashed potatoes, vegetable medley and tomato cucumber caper and dill relish. 25

PAN SEARED SEA SCALLOPS GF

Pan seared dry sea scallops, rice pilaf, sautéed baby spinach and drizzled with black truffle oil. 27

JUMBO LUMP CRABCAKE

One 8 oz. jumbo lump crabcake, Yukon gold mashed potatoes, vegetable medley and our tartar sauce on the side. 28

SHRIMP LINGUINE*

Grilled jumbo shrimp, tomatoes, broccoli, Chablis, garlic, extra Virgin olive oil, basil and linguine pasta topped with parmigiano reggiano. 25

GRILLED VEGETABLE PENNE*

Grilled zucchini, squash, baby spinach, broccoli, fresh mozzarella and penne pasta; tossed in pesto topped with parmigiano reggiano. 18

Grille Meats

Include House salad, Caesar, or Soup du Jour

FILET MIGNON GF

8 oz. center cut grilled filet mignon with a baked potato, vegetable medley and red wine sauce. 34

NEW YORK STRIP GF

12 oz. grilled NY strip steak with Yukon gold mashed potatoes, vegetable medley and red wine sauce. 34

NEW ZEALAND ROASTED RACK OF LAMB GF

With Yukon gold mashed potatoes, vegetable medley and red wine sauce. 34

PORK TENDERLOIN GF

Herb roasted pork tenderloin with Yukon gold mashed potatoes, vegetable medley and a herb lemon butter sauce. 24

BBQ BABY BACK RIBS GF

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and steamed broccoli. 24

GF GLUTEN FREE

* GLUTEN FREE PASTA AVAILABLE