



ENTREES

CHICKEN ENTREE SELECTIONS

Chicken Dijon ~ D Two tender boneless breasts / Japanese style crumb / Dijon mustard sauce.	\$19.00 / per person
Chicken Piccata ~ D Two tender boneless breasts / white wine lemon butter caper sauce.	\$21.00 / per person
Grilled Chicken Bruschetta Grilled breast / Italian diced tomatoes / garlic / fresh basil / baguette.	\$19.00 / per person
Phyllo Chicken ~ D Tender boneless breast / onion / garlic / tarragon / phyllo pastry / Parmesan cheese / scallion.	\$19.00 / per person
Lemon Herb Chicken Semi-boneless skin-on breast / lemon / fresh rosemary / garlic / lemon wine sauce.	\$19.00 / per person
Lemon Arugula Chicken Shaved fennel / arugula / lemon vinaigrette.	\$19.00 / per person

FISH ENTREE SELECTIONS

Seared Shrimp, Scallops & Lemon Herb Chicken ~ D Citrus cream sauce.	\$40.00 / per person
Pistachio Crusted Sea Bass ~ N D Fresh oven roasted Sea Bass / roasted pistachio crust / lemon butter sauce.	\$55.00 / per person
Sautéed Sea Bass ~ SOY Ginger / garlic / soy green onion / pearl pasta.	\$55.00 / per person
Grilled Salmon ~ D With a choice of Vermouth garlic butter OR Baby Heirloom tomatoes / shaved sweet onion / lemon vinaigrette / garlic aioli OR Shaved fennel / arugula / lemon vinaigrette / baby heirloom tomatoes / garlic aioli	\$30.00 / per person

Pan seared Branzino \$32.00 / per person
In a bed of roasted vegetables / risotto / Arrabbiata sauce garnish with parmesan tuile / micro arugula

PASTA ENTREE SELECTIONS

Chicken & Artichoke Fettuccini ~ D \$16.00 / per person
Tender pieces of sautéed chicken / artichoke hearts / garlic cream sauce / fresh white fettuccini.

Linguini Checca ~ VG TN \$15.00 / per person
Fresh linguini / extra virgin olive oil / garlic / fresh basil / lemon zest / diced pear tomato.

Linguini with Shrimp & Pesto ~ N \$20.00 / per person
al dente Linguini / fresh basil pesto / five large shrimp / lemon zest.

Ricotta Ravioli ~ D VG TN \$17.00 / per person
Roasted red bell pepper cream sauce / fresh Parmesan cheese.

Mushroom Ravioli ~ D VG TN \$17.00 / per person
Fresh mushroom ravioli / garlic cream sauce.

Chicken Puttanesca \$17.00 / per person
Mildly spicy Italian tomatoes / onions / black olives / artichoke hearts / oregano / basil / garlic / chicken / penne pasta.

BEEF ENTREE SELECTIONS

Manhattan Steak \$33.00 / per person
Quick fried onions / peppercorn sauce ~ 12 oz.

Grilled Sirloin Steak ~ D \$42.00 / per person
Steak butter ~ 8 oz.

Prime Rib \$49.15 10 oz. Queen Cut / per person
Roasted prime rib of beef / Au Jus / horseradish. (Minimum order 12)

Grilled New York Steak ~ D \$50.00 / per person
Quick fried onions / peppercorn sauce ~ 12 oz.

Grilled Filet Mignon ~D \$60.00 / per person
Steak butter / balsamic glazed shallots ~ 8 oz.

Tri Tip \$23.00 / per person
Dry spice rub / demi-glace.

Braised Short Ribs \$30.00 / per person
Beef short ribs / Pinot Noir long pepper sauce / Porcini mushroom.

All of the above selections are served with a choice of 2 of the following:*

Green Beans Amandine ~ Oven Roasted Vegetable Medley ~ Oven Roasted Garlic Broccoli ~ Parmesan Roasted Fennel ~ Asparagus (\$2.00 surcharge) ~ Oven Roasted Red Potatoes ~ Oven Roasted Garlic Mashed Potatoes ~ Lemon & Sage (\$2.00 surcharge) ~ Applewood Bacon Herbed Potatoes ~ Pearl Pasta with Scallions ~

Cauliflower rice ~ Herb Risotto (\$2.00 surcharge) ~ Rice Pilaf ~ Spanish Rice ~
Couscous

***Pasta entrees includes salad.**

House Salad ~ D N VGTN \$4.00 / per person

Baby field greens / roasted walnuts / blue cheese crumbles / dried cranberries /
balsamic vinaigrette.

Or

Caesar Salad ~ D VGTN \$5.95 / per person

Crisp Romaine / authentic Caesar dressing / croutons / fresh shaved Parmesan.

Or

Strawberry Citrus Salad ~ D N VGTN \$4.95 / per person

Seasonal greens / arugula / sliced strawberries / feta cheese / Sweet Citrus Vinaigrette.

Roll Array with Butter Balls \$2.25 per person

V: Vegan ~ VGTN: Vegetarian ~ GF: Gluten Free ~ D: Contains Dairy ~
N: Contains Nuts ~ SOY: Contains Soy

Due to ongoing market price fluctuations prices may be adjusted.

Rev: 2/2/23 jam