

RISOTTOS

Cajun cream with olives, capers, and tomatoes
Lobster and truffle oil
Duck confit and dried cherries
Prosciutto pineapple and chicken
Sweet Corn and sage

TUNA SECTION

1. Sesame
2. Peppercorn
3. Blackened
4. crudo-(raw)

ANTIPASTO

prosciutto, genoa salami, marinated artichokes,
roasted red peppers, grilled chicken, chilled asparagus,
fresh mozzarella, crumbled feta, crostinis
and assorted olives.

MEATS

Sirloin 12 oz	19
Porkchop 14 oz	19
Delmonico 14 oz	22
NY Strip 14 oz	25
Filet Mignon 9 oz	27
Skirt Steak 12 oz	20
Baby BackRibs	
full rack	23
half rack	14
Prime Rib	
Bistro cut 14 oz	18
Bally cut 18 oz	23
Garry & Bryan cut 22 oz	29

SEAFOOD

Panko Crusted Tilapia	
mash potato and asparagus citrus thyme bure blanc	20
Bacon Scallops	
duck confit risotto and english peas	28
Snapper	
Pappardelle alfredo with truffle peelings, asparagus and brown butter	26
Crab Crusted Salmon	
corn sage risotto, roasted tomatoes and asparagus with thyme burre blanc and balsamic reduction	24

PASTAS

Shrimp and Lobster Scampi	
“olives, capers, garlic, tomato confit, white wine, lemon, and basil over linguine”	23

PASTAS (cont.)

Best Pasta

“prosciutto, chicken, artichokes, broccoli, spinach, roasted red pepper cream and parmesan cheese”	16
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Seafood Toss

“shrimp, scallops, mussels, and clams in a spicy thai marinara sauce”	23
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Linguine and Clams

“clam stock, lemon, white wine, italian parsley, roasted garlic puree and romano cheese over linguine with a tapenade crostini”	16
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Land and Sea Risotto

“shrimp, chicken, scallops, clams, mussels, and chorizo blended with creamy truffled rice”	27
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Mushroom Basil Alfredo

Portabella, button, and cremini mushrooms pan roasted with parmesan basil cream over linguini	15
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MAIN COURSES

Veal Saltimbocca

prosciutto, spinach, fresh mozzarella, and roasted red peppers over parmesan risotto and asparagus	26
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Grilled Chicken and Shrimp Marsala

with mushroom gnocchi, sautéed spinach and marsala sherry reduction	23
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Lamb Shank

Braised in sherry wine and served on a white bean cassoulet with sausage, fennel, tomato and fresh oregano	24
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Basil Glazed Marinaded Pork Kabobs

onions, mushrooms, and eggplant over mash potatoes, black bean sauce and caramelized bananas with melted mozzarella	22
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Chicken Fried Lobster

truffled mash potatoes, grilled asparagus and tarragon mango cream with balsamic dots	24
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DESSERTS

Apple Graham Cracker Tart

with vanilla ice cream and cherry pecan chutney	7
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Chocolate Lava Cake

with almonds, strawberries and vanilla ice cream	7
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Granulated Honey Cheese Cake

with sweet cookie crust and whip cream	7
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Chocolate Chip Cookies

baked to order and accompanied by chilled vanilla milk	7
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Nutella Bread Pudding

with vanilla ice cream	7
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