



Appetizers

Filet and Gnocchi

Perfectly Seared Filet Mignon Medallions with House-made Potato Gnocchi in a Gorgonzola Cream Sauce 13.95

Prosciutto Scallops

Pan Seared Prosciutto-wrapped Sea Scallops in a Lightly-herbed White Wine Sauce with Sautéed Spinach and Parmesan Crisp 13.95

Lobster Mac and Cheese

Chunks of Lobster and Tender Pasta baked in a Four-cheese Cream Sauce topped with Parmesan and Toasted Breadcrumbs 8.95

Homemade Crab Cake

Pan-seared Jumbo Lump Crab Cake with Citrus-dressed Mixed Greens and a Spicy Remoulade Sauce 10.95

Fried Oysters

Virginia Fried Oysters served with Cocktail Sauce and Fresh Squeezed Lemon 10.95

Sesame Tuna

Black and White Sesame-encrusted Ahi Tuna with a Sweet Soy Drizzle and Wasabi 12.95

Clams Italiano

Sautéed Little Neck Clams in Marinara or White Wine Sauce 9.95

Fried Calamari

Tender Fried Calamari with a Spicy Marinara 9.95

Risotto

Italian Rice of the Day 13.95

Salads

Beet Salad

Sliced Beets, Goat Cheese, Toasted Pistachios, Cherry Tomatoes and Mixed Greens with a Pistacchio Vinaigrette 8.95

Apple and Prosciutto Salad

Red Delicious and Granny Smith Apples, Prosciutto de Parma, Maytag Blue Cheese, Spicy Candied Walnuts and Mixed Greens with a Pomegranate Vinaigrette 9.95

Hearts of Romaine

A Crisp Romaine Heart topped with a Creamy Black Peppercorn-Parmesan Dressing, Apple Wood-smoked Bacon, Sliced Cherry Tomatoes, and Crumbled Maytag Blue Cheese 8.95



Veal

Veal and Eggplant

Sautéed Veal Scaloppine topped with Breaded Fried Eggplant, Fresh Mozzarella and House Tomato Sauce served with Linguine 26.95

Veal Chop Oscar

Grilled 12-oz. Veal Chop Topped with a Creamy Bearnaise Sauce and Lump Crabmeat Served with Asparagus and Baked Potato 36.95

Veal Saltimbocca Tower

Veal Scaloppine, Sautéed Greens, Roasted Peppers, Prosciutto and Fresh Mozzarella stacked and topped with a Sage Brown Butter Sauce served with Potato of the Day and Seasonal Vegetable 26.95

Lemon Veal

Sautéed Veal Scaloppine with Fresh Lemon, Capers, and Shallots in a White Wine Pan Sauce served with Potato and Seasonal Vegetable 23.95

Beef and Lamb

Flat Iron Steak

Grilled 8-oz. Flat Iron Steak topped with Crispy Fried Onion Strings served with a Sweet Corn and Lima Bean Succotash and Baked Potato 26.95

Steak au Poivre

12-oz. New York Strip Steak with a Black Peppercorn Crust topped with a Clover Honey and Green Peppercorn Sauce served with Potato and Seasonal Vegetable 31.95

Filet Mignon

Grilled 8-oz. Filet Mignon with Rosemary Demi-glaze served with Potato and Seasonal Vegetable 31.95

Add Gorgonzola 32.95

Oscar Style 36.95

Rack of Lamb

Grilled New Zealand Rack of Lamb Encrusted with a Sun-dried Tomato Pesto and finished with a Lightly Herbed White Wine Sauce served with Potato and Seasonal Vegetable 31.95

All Entrées served with House or Caesar Salad



Seafood

Homemade Crab Cakes

Pan-seared Jumbo Lump Crab Cakes with Spicy Remoulade Sauce served with Potato and Seasonal Vegetable 26.95

Tuna

Seared Ahi Tuna with a Sweet Soy Drizzle served with Shrimp Fried Rice and Sautéed Crisp Asian Vegetables 27.95

Chilean Sea Bass

Pan-seared Chilean Sea Bass topped with Seasonal Greens dressed with Roasted Tomato Vinaigrette served with a Chive and Goat Cheese Risotto Cake 30.95

Salmon

Pan-roasted Salmon Topped with a Prosciutto Compound Butter served with a Crab and Roasted Pepper Risotto and Seasonal Vegetable 25.95

Mediterranean Seafood Medley

Clams, Shrimp, Scallops, and Crab Claws sautéed in an Herbed Seafood Broth served over a Creamy Parmesan Risotto 28.95

Pasta

Shrimp and Crab Carbonara

Sautéed Shrimp and Lump Crabmeat, Bacon, and Sweet Peas in a Traditional Carbonara Sauce with Capellini Pasta 26.95

Seafood fra Diabolo

Shrimp, Scallops, and Lump Crabmeat sautéed in a Spicy Marinara or Spicy White Wine Sauce served over Linguine 26.95

Filet and Gnocchi

Perfectly seared Filet Mignon Medallions served over House-made Potato Gnocchi in a Gorgonzola Cream Sauce 28.95

Penne in Vodka Sauce

Penne Pasta in a Light Vodka Sauce with sautéed Pancetta 16.95
Add Shrimp 22.95

Ravioli

Cheese Ravioli served with House Tomato Sauce 16.95

Risotto

Italian Rice of the Day 22.95

All Entrées served with House or Caesar Salad



Chicken

French Chicken Breast

Roasted French Cut Chicken Breast with a Blue Cheese and Bacon Compound Butter served with a Wild Mushroom and Gorgonzola Risotto and Seasonal Vegetable 26.95

Lemon Chicken

Sautéed Boneless Chicken Breast with Fresh Lemon, Capers, and Shallots in a White Wine Pan Sauce served with Potato and Seasonal Vegetable 22.95

All Entrées served with House or Caesar Salad

Beverages

Unsweetened Iced Tea 1.95

Raspberry or Peach Iced Tea 2.50

Lemonade 1.95

Soda 1.95

Sparkling Water Small 2.25 / Large 4.95

Bottled Water Small 2.25 / Large 4.95

Coffee 1.95

Espresso 2.95

Cappuccino 3.95

Hot Tea 1.95

Herbal Hot Tea 2.25