**APPETIZER**

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| **SEAFOOD RAVIOLI 13.00**  THREE RAVIOLI STUFFED WITH CRAB MEAT, SHRIMP,  BAY SCALLOPS, SALMON AND VEGETABLES; SERVED WITH  PINK VODKA SAUCE.  **COCONUT CRUSTED SHRIMP $14.00**  SERVED WITH SWEET CHILLI SAUCE  **FRESH MOZZARELLA BURRATA $12.00**  A BALL OF MOZZARELLA BURRATA, SLICED  TOMATO, BASIL AND BALSAMIC REDUCTION  **GOAT CHEESE TART $13.00**  CARAMELIZED ONIONSTOPPED WITH GOAT CHEESE  AND BABY ARUGULA SALAD.  **FRIED FROG LEGS $13.00**  SERVED OVER SMALL HOUSE SALAD,  REMOULADE AND CHIPOTLE SAUCE.  **SWEDISH MEATBALLS $13.00**  TWO 4 Oz. SWEDIH MEATBALLS, SHALLOTS  BRANDY CREAM SAUCE SMALL HOUSE SALAD | **SOUPS**  **CUP $6 BOWL $9**  CREAMY ROASTED ASPARAGUS  LOBSTER AND SHRIMP BISQUE(BOWL ONLY)  **SALAD**  HOUSE OR CAESAR $12.00 |

**ENTREES**

**BRAISED SHORT RIBS $36.00**

BRAISED SHORT RIBS TOMATO MADEIRA SAUCE, SAUTEED SPINACH AND MASHED POTATOES

**RACK OF LAMB $36.00**

PAN SEARED RACK OF LAMB SERVED WITH MASHED POTATOES, MIX VEGETABLES AND GRAVY.

**PANSEARED RIB EYE STEAK $37.00**

14 Oz. RIB EYE STEAK SERVED WITH MASHED POTATOES AND SAUTEED MIX VEGETABLES TOPPED WITH THREE COLOR PEPPERS CORN AND BRANDY SAUCE.

**BRAISED PORK OSSOBUCCO $35.00**

BRAISED PORK OSSOBUCCO TOMATO MADEIRA SAUCE, SAUTEED SPINACH AND MASHED POTATOES

**BAKED LOBSTER TAIL AND SHRIMP $38.00**

SERVED OVER ITALIAN RISOTTO AND SAUTEED JUMBO ASPARAGUS WITH DRAW BUTTER AND BEURRE BLANAC SAUCE.

**PANSEARED BRANZINO ($35.00)**

PANSEARED BRONZINO FILLET, SERVED WITH SCALLOPED POTATOES, SAUTEED MIX VEGETABLES, BEURRE BLANAC SAUCE.

**COCONUT CRUSTED SALMON $34.00**

SERVED WITH SCALLOPED POTATOES, SAUTEED JUMBO ASPARAGUS, DIJON MUSTARD CREAM SAUCE.

**PECAN CRUSTED RED SANPPER $34.00**

SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES; REMOULADE SAUCE.

**SEARED SESAME SEED TUNA STEAK $34.00**

SERVED WITH HARICOT VERTS, SUSHI RICE, SRIRACHA & SOY SAUCE REDUCTION.

**SCALLOPS CAPRí $36.00**

PAN SEARED SEA SCALLOPS SERVED OVER CAPELLINI PASTA, SAUTEED BABY ARUGULA, CHERRY TOMATOES; SHALLOTS,

CLAMS JUICE, WHITE WINE CREAMY SAUCE.

**SEAFOOD RISOTTO ($37.00)**

CREAMY RISOTTO WITH BAY SCALLOPS, CRABMEAT, BABY SHRIMP, TOPPED WITH SHAVED PARMESAN CHEESE.

**LONG ISLAND DUCK BREAST $34.00**

PAN SEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES

AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.

**CHICKEN FLORENTINE $31.00**

SAUTEED CHICKEN WITH SPINACH, MOZZARELLA, LEMON WHITE WINE SAUCE, SCALLOPED POTATOES, MIX VEGETABLES.