



Chef Weekend Specials

Featured Appetizer

- Panko Crab Cakes** - Two panko encrusted lump crab cakes served with roasted ... **13**
red pepper garlic aioli.*
- Artichoke Francese** - sautéed artichoke hearts dipped in egg wash served **12.5**
with a lemon butter sauce.*

Entrées

- Marinara with Burrata Mozzarella** - Our fresh basil infused Marinara **18**
topped with fresh Burrata Mozzarella served with choice of premise made
pasta. Can be made spicy. Add shrimp \$7*
- Short Rib Ravioli** - Ravioli filled with seasoned short ribs in a shallot infused **22.5**
mushroom crème sauce finished with a drizzle of black truffle oil.*
- Chicken or Veal Ecstasy** - Sautéed breast of chicken or veal topped **23** **27**
with spinach and fresh smoked mozzarella in a brandy paprika crème sauce
with bacon and sun dried tomato and a splash of demi served over fresh pasta
or with roasted red potato and sautéed vegetable.*
- Salmon with Dill butter** - Grilled Faroe Island Salmon finished with a lemon **24**
dill herb butter served over wilted spinach and roasted red potato.*
- Lobster Fettuccini** - Sautéed 4 oz. wild caught Brazilian Lobster tail & extra **32**
jumbo shrimp served over fettuccini in a brandy lobster cream sauce with
mushroom & sun dried tomato.*
- Filet Mignon** - 6 oz choice cut Filet mignon grilled to perfection finished with a **30**
garlic parsley butter served with roasted garlic mashed potato & sautéed
vegetables.*
- Broiled Lobster Tail** - Broiled 8 oz wild caught Brazilian lobster tail with drawn .. **34**
butter, served with roasted garlic mashed potato & sautéed vegetables.*
- Surf & Turf** - Grilled 6 oz choice Filet mignon and a 8 oz wild caught lobster **46**
tail broiled to perfection with roasted garlic mashed potato & sautéed
vegetables.*

Featured Cocktail

- Basil Lemonade** - Basil infused Absolut Vodka and Tropicana Lemonade in a **12**
tall glass.*
- Mojito** - Fresh mint, simple syrup & limes with Bacardi rum topped with club **12**
soda.*