

HAPPY NEW YEAR 2012

STARTERS

Rockin Shrimp

Cornstarch dusted, flash fried Rock Shrimp tossed with a Sweet and Spicy Thai Sauce served over Shredded Lettuce with an Asian Cucumber Salad

Chicken Pot Stickers

Fried won ton dumplings stuffed with teriyaki chicken served with a ponzu soy sauce

Bruschetta

Baked French Bread Discs topped with chopped tomatoes and our homemade garlic spread

Parmesan Lamb Chops

Parmesan Dry-Rubbed Lamb Lollipops, Pan-Seared and served with a chilled artichoke & olive relish

Soup

Roasted Pepper, Artichoke, Asparagus & Crab Bisque
Smoked Gouda & Black Bean Chowder

or

Salad

House Salad

Mixed greens topped with dried cranberries, sugared walnuts and our house citrus vinaigrette

Caesar

Romaine hearts tossed with Caesar dressing, home baked croutons and parmesan

Entrée'

Broiled Lobster 56

Broiled 8oz lobster tail served with drawn butter
..Stuffed with jumbo lump crab 9

Dino Filet 55

8oz filet mignon topped with a gorgonzola crust, finished with a wild mushroom and onion Madeira reduction

Flat Iron Steak...46

Mesquite dusted 10 oz Flat Iron Steak, Char-Grilled, topped with a grilled portobello mushroom cap and haystack onions served with our house Worcestershire sauce

Chili Rubbed Sea Bass....45

Chilean Sea Bass, chili rubbed and oven roasted served with a South American olive and tomato relish

Pork Mignon 40

8oz Pork Filet Mignon, pan roasted and served with a pommeray cream sauce with jumbo lump crabmeat

Chicken & Crab Francaise 39

Egg battered chicken tenders sautéed to perfection with jumbo lump crab finished in a white wine lemon butter sauce

Stuffed Haddock 39

Fresh baked haddock stuffed with jumbo lump crab finished with a lemon butter beurre blanc

Jumbo Lump Crab Cakes 45

Pan seared jumbo lump crab cakes served on a bed of caramelized red onions, finished with a pommeray mustard cream sauce

Almond Encrusted Cod... 44

Almond Encrusted Jail Island Cod, baked and drizzled with a Hazelnut Cream Sauce

Eggplant Rolintini 38

Thinly sliced fried eggplant rolled around Italian seasoned ricotta cheese topped with marinara sauce, baked to a golden brown served over a bed of Angel hair

Shrimp & Scallops Fra Diablo...41

Pan seared shrimp & scallops sautéed in a spicy red sauce served over Angel Hair Pasta

Swordfish Etoufe' 44

Harpoon Swordfish, Cajun treated and pan blackened served over a spicy Crab Etoufe'

Dessert

Belgium Chocolate Trio

A Belgium Chocolate Cup filled with Chocolate whipped Mousse surrounded by Two Cannolis, one filled with Bavarian Cream and The Other Chocolate Cream

Baileys Crème Brule'

Traditional Crème Brule' infused with Bailey's Irish Cream topped with Caramelized Sugar

****All meals come with your choice of soup or salad, appetizer, entrée and dessert****