



## **Dinner**

### **Soup, Starters and Salads**

**Chef's Daily Soup Creation 4.00**

**House Salad 4.00**

**Market Salad 8.00**

*California greens, kalamatta olives, pear tomatoes, Sonoma goat cheese cabernet vinaigrette*

**The Wedge 7.00**

*iceberg lettuce wedge, roma tomatoes, bacon bits and blue cheese dressing*

**Classic Caesar Salad 7.00**

*hearts of romaine, house made croutons, shaved parmesan  
Add chicken or shrimp \$4.00*

**Baked Wedge of Brie 9.00**

*with caramel, candied almonds and sliced apple*

**Fried Calamari 11.00**

*calamari steak wedges with chipotle lemon aioli*

### **Entrées**

*served with seasonal vegetables, fresh bread and butter*

### **Pasta**

**Petit Angel Hair Swirl 10.00**

*with marinara and alfredo sauces and grated Italian parmesan cheese*

**Penne Primavera 14.00**

*with extra virgin olive oil or vegetarian marinara*

**Eggplant Parmesan over Capellini 14.00**

*served with our vegetarian marinara*

**Fettuccini Alfredo 16.00**

*choice of sautéed breast of chicken or blackened chicken served with parmesan cheese  
substitute shrimp add \$2.00*

18% Gratuity will automatically be included with parties of 6 or more. Entrée split plate charge of \$5.00. Eating raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for foodborne illness. Our chefs are happy to honor all appropriate requests.

## **Entrées**

*served with seasonal vegetables, fresh bread and butter*

## **Chicken**

### **Chicken Marsala 16.00**

*with mushrooms, marsala wine, and demi glace over fettuccini*

### **Pistachio Chicken 16.00**

*7oz breast of chicken coated with pistachio and bread crumbs served with rice pilaf, topped with a creamy dijon sauce*

### **Breast of Chicken Parmesan 18.00**

*served over capellini pasta with white and red sauces*

## **Seafood**

### **Sautéed Jumbo Shrimp 20.00**

*with lemon, garlic, white wine, and cream over angel hair pasta*

### **Roasted Atlantic Salmon Filet 19.00**

*served picatta style with butter, capers, lemon, garlic and cream over fettuccini*

### **Delicate Shrimp Curry 22.00**

*with basmati rice, caramelized banana and toasted coconut*

### **Sautéed Shrimp Diavolo 22.00**

*spiced with garlic, tomatoes, red chilis and cream, served over angel hair pasta*

## **Steaks**

### **Rib Eye Steak 30.00**

*12oz Angus reserve beef rib eye steak with maitre d' butter, onion crisps served with garlic red mashed potatoes*

### **Twin Medallions of Beef 28.00**

*two 4oz filets with mushrooms and marchand de vin sauce with red garlic mashed potatoes*

### **Rack of Lamb 28.00**

*roasted New Zealand rack of lamb on a pool of demi glace scented with garlic, tomatoes and basil*

### **Hickory Smoked 10 oz Certified Angus New York Steak 26.00**

*topped with maitre d' butter and served with garlic mashed potatoes*

### **Gourmet Hamburger 13.00**

*fresh made half pound burger, seasoned to perfection with lettuce, tomatoes and onion crisps with your choice of regular or sweet potato fries  
select two of the following: gorgonzola cheese, cheddar, bacon, avocado or sautéed mushrooms*

## **Beverages**

*Fresh Brewed Regular or Decaffeinated Coffee 2.50 Selection of Hot or Iced Tea 2.50  
Soft Drinks 2.50 Still or Sparkling Water Small 2.50 Large 7.00*