
SOUPS

Lobster Bisque
\$10

Soup of the Evening
See Server

APPETIZERS

Grilled Shrimp Margarita
Served with green mango and papaya salad
\$14

Salmon Gravlax
Cured with brandy, dill and black pepper, thinly sliced and
served with egg, capers and dill mustard sauce
\$12

Scallops Flambé
Pan seared with brandy and a touch of crème chive
\$15

Clams or Mussels Poulard
Tenderly braised in white wine, garlic, parsley and cream
\$14

Carpaccio
Paper thin slices of filet mignon, served in extra virgin olive oil and Romano cheese
\$14

SALADS

Classic Caesar Salad
Served with garlic toast and shaved Romano cheese
\$10

Mozzarella Tomato Salad
Fresh mozzarella layered with tomato, roasted red pepper and basil,
drizzled with extra virgin olive oil
\$10

Baby Spinach Salad
Baby spinach, crumbled blue cheese, sliced pears, candied walnuts

with raspberry vinaigrette
\$10

House Salad
Mixed greens with carrots and cucumbers in a light champagne dressing
\$10

ENTRÉES

Pan Seared Grouper
Roasted grouper pan seared crisp and pistachio crusted, served with wild mushroom risotto
\$29

Grilled Halibut
Light citrus marinade, served over angel hair pasta in a caper, lemon and beurre noisette sauce
with baby vegetables
\$32

Imperial Seafood Galette
A tantalizing blend of lobster and crab in a lemon lime zest, served with an asparagus and haricot
vert sauté
\$32

Pan Roasted Bronzino
Perfectly seared fillet of Bronzino drizzled with pesto, served with grilled cherry tomato and
grilled vegetables
\$29

Scallops Flambé
Romano crusted, pan seared with cognac flambé served in a fennel vermouth sauce
\$32

Veal Loin Chop
Pan seared and roasted, brandy and apple cider sauce over sweet potatoes with baby vegetables
\$34

Petit Filet
Grilled filet of beef served with potatoes au gratin, finished with port wine demi and shitake
mushrooms
\$34

Roast Rack of Lamb
Essence of thyme sauce, roasted garlic mashed potatoes garnish of petite vegetables
\$32

Roast Breast of Duck

Pan seared boneless breast deglazed with Grand Marnier, brandy, Port wine and black cherries,
served with sautéed spinach and vegetable trio mousse
\$30

French Cut Chicken
French cut breast of chicken, roasted red peppers, arugula and Provolone cheese served with
natural
au jus and mushroom medley
\$29

Pasta
The day's inspiration

Lobster
Gently steamed
Market Price

Please Note:

All Menu Items Subject to Change Without Notice.