New Years Eve Specials

Appetizers, Soups and Salads

Split Pea……..……$6.95 **Lobster Bisque..……7.95**

Roasted Beet Salad with Champagne Vinaigrette and Goat Cheese 12.95
Over a bed of mescaline greens with Crisp bacon and Walnuts

Fresh Stuffed Artichoke with Oil Infused Bread Crumbs…..…….. 12.95
Baked with pecarino romano cheese in a tomato garlic broth

Duck Quesadilla with Red Bell Peppers and Glazed Onion ……..… 8.95
Salsa, Guacamole and Sour Cream

Spicy Tuna Tartar
With Japanese Mayo
$12.95

Jumbo BBQ Shrimp
Wrapped in Bacon
$12.95

Mussels Bianco
Mussels Fra
Diavolo
in its own Pot
$12.95

Entrée Suggestions

Fresh Baked Lasagna Bolognese **22.95**
Served with sweet potato fries

Seafood Cannelloni in Vodka sauce **27.95**
Crab, shrimp and scallops

Seared Scallops over Angelhair Beurre Blanc w/ Baby Spinach **29.95**

Lobster Ravioli with Grilled Shrimp "beurre blanc" **29.95**

Swordfish Livornaise with Capers, Tomato and Lemon **29.95**
Over angelhair pasta

Black Angus Sirloin over Smashed Potatoes **28.95**
topped with sauté onions and mushrooms

Steak and Portobello Mushroom Ravioli in Brandy Cream Sauce **23.95**
topped with Grilled Asparagus and Roasted Tomatoes