

# Happy New Year

## APPETIZERS

### Calamari Frittura

Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce.

11

### Shrimp Cocktail

Succulent jumbo shrimp served chilled with our zesty cocktail sauce.

13

### Lamb Lollipops

Char-dusted New Zealand Lamb lollipops with horseradish cream sauce.

14

### Grilled Oysters (6)

Chesapeake oysters crusted with roasted garlic & bacon compound butter.

13

### Colossal Crab Cake

Whole jumbo crab meat folded with symmetry of Maryland blended spices. With meyer lemon aioli.

15

### Roasted Garlic Hummus

Creamy chickpea hummus blended with whole cloves of roasted garlic. Served with grilled flat bread.

7.5

### Escarole greens

Old world greens sauteed with roasted garlic .

*with hot peppers \$1.5    with sausage \$ 3*

8

## PASTAS

### Frutti di Mare

Fresh clams, mussels, scallops, calamari, and shrimp sautéed in a light sherry tomato sauce. Tossed with linguine.

20

### Seafood Tortellini

Rock shrimp, scallops, langostina sauteed & tossed with Pesto Crème & cheese Tortellini topped with a broiled crab panko crust .

25

### Fettucine Alfredo

Handmade fresh pasta tossed in a rich, creamy alfredo sauce.

*with chicken \$17    with shrimp \$21*

15

## SALADS

### Shrimp & Crab Salad

Cocktail shrimp, lump crab, avocado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white basalmic.

15



# SURF AND TURF

<b>Grande Filet Mignon</b>	
The most tender center cut we offer. Choice of side with Yukon mashed potato.	32
<b>New York Strip Steak</b>	
13 oz center cut of Angus Beef, a full-bodied texture and density with Yukon mashed potato.	31
<b>New Zealand Rack of Lamb</b>	
Char-dusted rack of lamb. Fire grilled and laced with au jus with Yukon mashed potato.	27
<b>Baseball Sirloin</b>	
9 oz filet cut of aged Angus Beef, excellent balance of flavor & texture with Yukon mashed potato.	22
<b>Cedar Plank Mahi</b>	
Ocean fresh Mahi Mahi crusted with a roasted red pepper creole butter. Fired on a cedar plank and served with whipped Yukon potatoes.	28
<b>Filet Medallions &amp; Lobster</b>	
6oz of tender filet medallions paired with a grilled 6oz split lobster tail and lemon buerre blanc. Choice of side .	42
<b>Pork Osso Bocco</b>	
Pork Shank braised & slow roasted until fork tender, served over whipped Yukon golds and Roasted Vegetable Demi -Glaze .	28

## Steak Enhancements

*Grilled 6oz split Lobster Tail 20   Caramelized Onions 3   Forest Mushrooms 3.5   Gorgonzola crust 3.5*

# SAUTE CREATIONS

<b>Veal Alberini (spicy)</b>	
Pan seared bone-in veal chop topped with Portobello Mushrooms and hot peppers in a Pinot Grigio and lemon sauce. Served with linguini aglio olio.	36
<b>Veal Parmigiana</b>	
Tender breaded bone-in veal, pan fried, topped with homemade marinara and mozzarella cheese. Served with linguine marinara.	36
<b>Miso Salmon</b>	
Fresh 8 oz Atlantic Salmon pan seared and brushed with an Asian glaze. Served with sticky rice and Asian vegetables.	20
<b>Chicken Picatta</b>	
Boneless chicken breast slowly simmered in Pinot Grigio wine, garlic and lemon butter sauce. Dressed with capers, mushrooms and artichoke hearts. Served over linguini.	17
<b>Chicken Caramelicious</b>	
Crispy battered cuts of glazed chicken in a Asian caramel sauce with mushrooms, onions, red chili peppers, garlic and ginger. Served with white rice.	17
<b>Alaskan Halibut</b>	
Pan seared, ocean fresh line caught halibut. Dressed with a scampi cognac cream reduction. Served on a pillow of saffron risotto.	32

### Sides

*Yukon Mashed  
Sweet Mashed  
Baby Bakers  
Linguine Marinara  
Sauteed Seasonal Vegetables*

### Premium Sides

*Escarole Greens  
Grilled Asparagus  
Saffron Risotto*

*as substitute   A la Carte*

*3.00   4.00  
3.00   4.00  
3.00   4.00*