

# Easter Menu

SPRING 2022

## APPETIZERS

### Calamari Frittura

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

14

### Shrimp Cocktail

5 jumbo shrimp served chilled and served with our zesty cocktail sauce.

17

### Lamb Lollipops

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

16

### Escarole Greens

Old world greens sautéed with roasted garlic. *Add Hot Pepper 1.5 Add Fennel Sausage 3*

10

### Snow Crab

Steamed Snow Crab claws with lemon butter

26

## PASTA

### Naples Style Lasagna

Traditional lasagna from Naples region of Italy, set on a Romano cream and draped with tomato sauce

18

### Gnocchi Bolognese

Handmade potato pasta tossed with fresh mozzarella, basil and Parmigiano Reggiano. Baked in our homemade meat sauce.

17

### Seafood Ravioli Trio

Lobster ravioli with U10 scallops & jumbo shrimp in a lobster mascarpone cream

48

## SALADS

### Sonoma Chicken Salad

Free-range organic chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese with house dressing.

13

### Mozzarella Caprese Salad

Homemade mozzarella, vine ripe tomatoes, fresh basil, roasted red bell peppers, and shaved parmigiana. Dressed with imported olive oil and balsamic reduction.

8

### Burrata

Fresh mozzarella over dressed spring mix, fresh peaches, garnished with EVOO, balsamic reduction and cracked black pepper

10

# FIELD TO FIRE

## Surf & Turf

6 ounces of filet mignon medallions with Canadian cold water lobster tail. Choice of side. 50

### Filet Mignon

The most tender center cut we offer. Choice of side. 42

### Baseball Sirloin

Filet cut of aged Angus Beef with excellent balance of flavor and texture. Choice of side. 26

### Wagyu Filet

Japanese/American beef with the highest marbeling and flavor, served with mashed potatoes 64

### Wagyu Ribeye

14oz Japanese/American beef with the highest marbeling and flavor, served with mashed potatoes 72

### Grilled Ribeye

Grilled 16-ounce bone-in ribeye grilled to your liking and topped with Truffle butter. Served with Yukon mashed potatoes & asparagus. 45

### Fire Grilled Mahi Mahi

Seasoned and fire grilled. Served with Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 25

### Cold Water Lobster Tail

Cold water lobster tail, poached in an herb butter court bouillon. Served with saffron risotto 60

### Chilean Sea Bass

Pan seared Chilean Sea Bass served on a bed of polenta puttanesca. 45

### Spring Lamb

Slow roasted leg of lamb, served with Yukon mashed potatoes, and brussel sprouts 25

## Steak Enhancements

Caramelized Onions 4  
Forest Mushrooms 4

Gorgonzola Crust 4  
Port Wine Sauce 4

5-6 oz Lobster Tail 28

# SAUTE CREATIONS

### Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 42

### Veal Alberini (spicy)

Breaded tender bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine Aglio Olio. 42

### Miso Salmon

Atlantic Salmon pan seared and brushed with an Asian glaze, with sticky rice and Asian vegetables. 25

### Chicken Picatta

Boneless chicken breast slowly simmered in a Pinot Grigio wine, garlic and lemon butter sauce. Dressed with capers, mushrooms and artichoke hearts. Served over linguine. 22

### Chicken Caramelicious

Crispy battered cuts of chicken glazed in a spicy Asian caramel sauce with mushrooms, onions, red chili peppers, garlic and ginger. Served with white rice. 22

### Sicilian Stuffed Eggplant

Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 20

## Sides

Yukon Mashed  
Sweet Mashed  
Baby Baked Potatoes

Linguine Marinara  
Brussel Sprouts

## Premium Sides

Braised Escarole Greens  
Grilled Asparagus  
Saffron Risotto

as substitute	A la Carte
5.00	6.00
5.00	6.00
5.00	6.00