

# Mothers Day

## 2023

### APPETIZERS

- Calamari Frittura**  
Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce. 16
- Shrimp Cocktail**  
4 jumbo shrimp served chilled and served with our zesty cocktail sauce. 16
- Lamb Lollipops**  
Char-dusted New Zealand lamb lollipops with horseradish cream sauce. 19
- Escarole Greens**  
Old world greens sautéed with roasted garlic. *Add Hot Pepper 3 Add Fennel Sausage 5* 12
- Snow Crab**  
Steamed Snow Crab claws with lemon butter 27

### PASTA

- Chef Lasagna**  
Traditional lasagna from Naples region of Italy set on a Romano crème and draped with tomato sauce 22
- Gnocchi**  
Handmade potato pasta tossed with local ramp butter. 24
- Seafood Trio**  
Lobster ravioli with U10 scallops & jumbo shrimp in a lobster mascarpone cream 48
- Fettuccine Alfredo**  
Bronze die pasta tossed with a rich creamy alfredo sauce *(add chicken 7 / shrimp 16)* 20

### 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. 16
- 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. 15
- Burrata**  
Burrata frisée, spring pea bruschetta with lemon vinaigrette dressing. 12

# FIELD TO FIRE

## Surf & Turf

2-4 oz. of filet mignon medallion with cold water lobster tail, with your choice of side. 59

### Filet Mignon

The most tender center cut we offer. Choice of side. 48

### Baseball Sirloin

Filet cut of aged Angus Beef with excellent balance of flavor and texture. Choice of side. 32

### Wagyu Ribeye

14oz Australian beef with the highest marbeling and flavor, served with mashed potatoes & asparagus. 72

### NY Strip

14 oz. NY Strip grilled to your liking and topped with Truffle Butter, served with Yukon mashed potatoes and asparagus. 44

### 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. 32

### Cold Water Lobster Tail

Slow roasted and basted with lemon butter. Served with brussel sprouts. 59

## Steak Enhancements

Caramelized Onions 6  
Forest Mushrooms 6

Gorgonzola Crust 6  
Port Wine Sauce 6

5-6 oz Lobster Tail 30

## SAUTE CREATIONS

### Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 48

### 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. 48

### Miso Salmon

Atlantic Salmon pan seared and brushed with an Asian glaze, with sticky rice and Asian vegetables. 32

### Halibut

Pan seared, served with saffron risotto, asparagus, in a white wine sauce with capers, olives and tomatoes. 39

### 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. 26

### 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. 26

### Sicilian Stuffed Eggplant

Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 24

## Sides

Yukon Mashed  
Sweet Mashed  
Baby Baked Potatoes

Green Beans  
Seasonal Vegetables

## Premium Sides

*Braised Escarole Greens*  
*Brussel Sprouts*  
*Grilled Asparagus*  
*Mushroom Risotto*

as substitute      A la Carte

5      6  
5      6  
5      6  
5      6