

Valentine's Day

Sunday, February 14, 2010

Soups & Salads

AvgoLemono, Lentil Soup or French Onion Soup 7

Tomato Mozzarella Salad beefsteak tomato, Bermuda onion and fresh basil drizzled with extra virgin olive oil 10

Tri-Color Salad arugula, endive, radicchio and toasted walnuts drizzled with balsamic vinaigrette 8

Goat Cheese & Beet Salad with candied pecans and orange segments, drizzled with an orange & ginger vinaigrette 10

Jonathan's Salad mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing 8

Caesar Salad crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings 8

Fresh Garden Salad with plum tomatoes, Bermuda onion, cucumber and choice of dressing 7

Appetizers

Fried Calamari served with a tomato basil sauce 11

Grilled Sea Scallops and Prosciutto accompanied by a melon & mango salad 11

Shrimp Cocktail iced jumbo shrimp served with spicy horseradish cocktail sauce 15

Lobster Spring Rolls served with wasabi and oriental sesame dipping sauces 11

Lump Maryland Crab Cakes served with baby greens and a house blend Dijon mayonnaise 13

Coconut Jumbo Shrimp served with a cucumber & mango salad 11

Sesame Beef Skewers served with sesame noodles, pickled cucumber and a peanut dipping sauce 10

Baked Clams top neck clams baked with herb butter and bacon 9

Crabmeat Cocktail fresh lump Maryland crabmeat served over romaine lettuce and accompanied by a cocktail sauce 15

Main Entrées

Herb Crusted Chilean Sea Bass with a basil pesto, served with sautéed spinach, roasted tomatoes and mashed potato 26

Sesame Crusted Atlantic Salmon served with sautéed spinach, wasabi mashed potatoes, fried shrimp wontons with a soy mirin glaze 24

Grilled Swordfish Mediterranean Style served with saffron rice and grilled vegetables and a side of Tsatsiki sauce 24

Seared Jumbo Shrimp & Sea Scallops Risotto served with diced asparagus, tomatoes and sweet peas cooked in a saffron lobster sauce 24

Sautéed Shrimp Scampi jumbo sautéed shrimp in a garlic Chardonnay lemon sauce served with linguini 24

Paella Valenciana with broiled 1/2 lobster, jumbo shrimp, scallops, mussels, clams, chorizo sausage and chicken cooked in a seafood broth with roasted peppers, peas and saffron rice 32

Center Cut Filet Mignon & Lump Maryland Crab Cake served with hash brown potato cakes and grilled asparagus accompanied by a demi glaze and Dijon Mayonnaise 38

Grilled Rack of Lamb Chops served with roasted red potato, grilled tomato, sautéed spinach and side of Tsatsiki sauce 28

Black Angus Ribeye Steak char-broiled with herb butter and served with hash brown potato pancakes and green beans 32

Boneless Beef Short Ribs slowly braised in a cabernet sauce until fork tender, served with horseradish mashed potato and roasted root vegetables 24

Filet Mignon of Pork roast bourbon glazed pork tenderloin served with sweet potato mashed, roasted root vegetables, braised red cabbage and apple bourbon demi-glaze 24

Veal Parmigiana lightly breaded veal cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 22

Veal Piccata sautéed with shiitake mushrooms and capers in a white wine lemon sauce, served with linguini 20/22

Hazelnut Crusted Chicken accompanied by a honey mustard sauce served with mashed potato and broccoli 20

Chicken Parmigiana lightly breaded chicken cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 20

Grilled Chicken Portobello Mushroom with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with a baked potato 20

Penne alla Vodka with julienne chicken in a pink vodka cream sauce 19

Vegetable Paella yellow and green squash, eggplant, green peas, asparagus, tomato and saffron rice 19

Enjoy 1/2 Off on every Bottle of Wine Tuesdays and Thursdays.

As for our Happy Hour, enjoy 1/2 Off on all cocktails and house wine

Monday thru Friday in our Lounge from 4 to 7 pm.

Wine List

Whites

<i>Champagne & Sparkling Cuvée:</i>		<i>Bottle</i>
<i>Lindauer Brut - 750 ml</i>	<i>Australia</i>	32.00
<i>Moet Chandon - 375 ml</i>	<i>France</i>	35.00
<i>Moet Chandon - 750 ml</i>	<i>France</i>	68.00
<i>Chardonnay:</i>		
<i>Fetzer</i>	2006 <i>California</i>	22.00
<i>Rutherford Ranch</i>	2005 <i>Napa Valley, California</i>	24.00
<i>Beringer</i>	2005 <i>Napa Valley, California</i>	28.00
<i>Toasted Head</i>	2005 <i>California</i>	28.00
<i>Duck Walk</i>	2003 <i>Long Island</i>	32.00
<i>Kendell-Jackson</i>	2006 <i>California</i>	34.00
<i>Sonoma-Cutrer</i>	2005 <i>California</i>	34.00
<i>Sauvignon Blanc:</i>		
<i>Robert Mondavi</i>	2006 <i>"Private Selection", California</i>	24.00
<i>Kendell-Jackson</i>	2006 <i>California</i>	34.00
<i>Pinot Grigio:</i>		
<i>Campanile</i>	2006 <i>Italy</i>	22.00
<i>Banfi</i>	2006 <i>Italy</i>	28.00
<i>Santa Margherita</i>	2006 <i>Italy</i>	42.00
<i>Zinfandel:</i>		
<i>Beringer</i>	2006 <i>California</i>	22.00

Reds

<i>Cabernet Sauvignon & Blends:</i>		
<i>Beringer</i>	2005 <i>"Founder's Estate", California</i>	26.00
<i>Ghost Pines</i>	2005 <i>Winemaker's Blend, Napa & Sonoma</i>	32.00
<i>J. Lohr</i>	2005 <i>Paso Robles, California</i>	34.00
<i>Estancia</i>	2005 <i>Paso Robles, California</i>	34.00
<i>Kendell-Jackson</i>	2005 <i>California</i>	34.00
<i>Hess "Select"</i>	2005 <i>California</i>	34.00
<i>St. Francis</i>	2004 <i>Sonoma, California</i>	34.00
<i>Sterling</i>	2003 <i>Napa Valley, California</i>	42.00
<i>William Hill</i>	2003 <i>Napa Valley, California</i>	42.00
<i>Robert Mondavi</i>	2005 <i>Napa Valley, California</i>	46.00
<i>Raymond Reserve</i>	2004 <i>Napa Valley, California</i>	48.00
<i>Murrieta's Well</i>	2003 <i>Meritage - Livermore Valley</i>	64.00
<i>Silver Oak</i>	2003 <i>Alexander Valley, California</i>	85.00
<i>Merlot:</i>		
<i>Blackstone</i>	2005 <i>California</i>	26.00
<i>Rosemount Estate</i>	2005 <i>Australia</i>	26.00
<i>Rutherford Hill</i>	2004 <i>Napa Valley, California</i>	36.00
<i>Francis Ford Coppola</i>	2005 <i>"Diamond Collection Blue Label" Monterey, California</i>	38.00
<i>Sterling</i>	2003 <i>Napa Valley, California</i>	42.00
<i>Markham</i>	2004 <i>Napa Valley, California</i>	42.00
<i>Pinot Noir:</i>		
<i>Beringer</i>	2006 <i>California</i>	28.00
<i>Mac Murray</i>	2006 <i>Sonoma, California</i>	34.00
<i>Francis Ford Coppola</i>	2006 <i>"Diamond Collection Blue Label" Monterey, California</i>	34.00
<i>Rodney Strong</i>	2006 <i>Russian River Valley, California</i>	34.00
<i>Francis Ford Coppola</i>	2005 <i>"Director's Cut" Sonoma Coast, California</i>	48.00
<i>Shiraz:</i>		
<i>Lindemans</i>	2005 <i>"Reserve", Australia</i>	26.00
<i>Penfolds</i>	2004 <i>Australia</i>	26.00
<i>Rosemount Estate</i>	2005 <i>Australia</i>	26.00

Other Red Varietals:

<i>Castello di Querceto</i>	2005 <i>Chianti Classico, Italy</i>	24.00
<i>Ruffino</i>	2003 <i>"Red Label", il Ducale - Toscana, Italy</i>	40.00
<i>Barolo, Batasiolo</i>	2003 <i>Italy</i>	46.00
<i>Louis Bernard</i>	2004 <i>Chateneauf-du-Pape, Rhone, France</i>	46.00
<i>Amarone, Luingi Righetti</i>	2003 <i>Italy</i>	48.00

