

Salads & Starters

Fresh Garden Salad with plum tomatoes, Bermuda onion, cucumber and choice of dressing	6.50
Mediterranean Chopped Salad red peppers, cucumbers, tomato, black olives, prosciutto, crumbled feta cheese, chickpeas, fresh basil, Iceberg and romaine lettuce tossed with a fresh lemon and extra virgin olive oil vinaigrette	8.00
Tomato Mozzarella Salad beefsteak tomato and fresh basil drizzled with extra virgin olive oil	9.00
Roasted Beet & Fresh Goat Cheese Salad red and golden beets with baby spinach, candied pecans and orange segments drizzled with an orange & ginger vinaigrette	9.00
Jonathan's Salad mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing	7.50
Caesar Salad crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings	7.50
Crab Cakes over mixed baby greens and matchstick potatoes served with horseradish mayonnaise	12.50
Fried Calamari served with tomato basil sauce	10.00
Shrimp Cocktail iced jumbo shrimp served with spicy horseradish cocktail sauce	14.00
Mussels Tarantina cultivated black mussels steamed in a plum tomato Chardonnay sauce, garlic and fresh basil, accompanied by a garlic and herb crostini	8.50
Crabmeat Cocktail fresh lump Maryland crabmeat served over romaine lettuce and accompanied by cocktail sauce	14.00
Shrimp Spring Rolls served with wasabi and oriental sesame dipping sauces	9.00
Octopus & Calamari Salad char-grilled with lemon, oregano and extra virgin olive oil served over mixed baby greens (Dinner Portion: \$20).....	12.00

Dinner Salads

Marinated Skirt Steak Salad arugula, baby spinach, roasted red peppers, diced tomato, grilled asparagus and fresh goat cheese, tossed in a light tomato vinaigrette	17.00
Chicken Savannah Salad grilled chicken breast with candied pecans, granny smith apples, crisp Applewood bacon and mixed greens, tossed in a country mustard honey dressing	16.00
Sesame Crusted Salmon Salad salmon medallions with julienne Napa cabbage, sweet red pepper, cucumber, mango and toasted almonds, served with sesame oriental dressing	17.00
Mediterranean Shrimp Salad grilled shrimp, mushrooms and sweet bell peppers served over field greens, and feta cheese with a tomato vinaigrette	17.00
Tuna Salad Nicoise grilled Ahi tuna with extra virgin olive oil, lemon and oregano over mixed greens, roasted red potato, endive, green beans, Kalamata olives, egg wedges & plum tomatoes, tossed in a tomato vinaigrette ...	17.00
Chicken Caesar Salad grilled julienne breast of chicken over crisp romaine lettuce tossed in our Caesar dressing with toasted croutons and pecorino romano shavings Add Shrimp: \$2 extra	15.00

Pastas

(Upon request, gluten-free penne rigate or whole wheat pasta may be substituted for any of the following dishes)

Linguini alla Vongole little neck clams with garlic, fresh herbs and extra virgin olive oil cooked in your choice of a white or red sauce	17.00
Linguini alla Toscana linguini with jumbo shrimp, black mussels, little neck clams and sea scallops in a tomato basil sauce	20.00
Shrimp Scampi jumbo shrimp in a garlic Chardonnay lemon sauce served over rice or linguini	23.00
Penne alla Vodka with julienne chicken in a pink vodka cream sauce	17.00
Seafood Paella clams, mussels, sea scallops, jumbo shrimp and calamari, steamed in saffron rice with peas and roasted red peppers	24.00
Chicken & Vegetable Paella yellow squash, eggplant, green peas, asparagus and tomato, with adobo chicken, chorizo sausage and saffron rice	18.00
Rigatoni Melanzone sautéed eggplant, sweet peppers, zucchini & fresh mozzarella in a plum tomato basil sauce	16.00
Salmon Primavera sautéed salmon medallions with capellini pasta, asparagus, yellow squash, grape tomato and black olives tossed with lemon, capers, fresh basil, extra virgin olive oil	18.00
Chicken Alfredo pan seared julienne chicken with snow peas, shitake mushrooms & sundried	

tomatoes tossed in an alfredo sauce over fettuccine 17.00

As a customary policy, an 18% gratuity may be added to parties of 8 or more.

Veal & Chicken

Chicken or Veal Piccata sautéed scaloppini style with shiitake mushrooms and capers in a Chardonnay wine lemon sauce served with broccoli over rice or linguini Chicken/Veal:	18/20
Chicken or Veal Parmigiana lightly breaded cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara Chicken/Veal:	18/20
Chicken or Veal Marsala sautéed scaloppini style in a mushroom marsala demi-glace served with roasted red potatoes and market vegetables Chicken/Veal:	18/20
Grilled Chicken Portobello Mushroom with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with choice of a baked potato or rice	18.00
Asian Chicken Stir Fry sautéed julienne-sliced chicken with stir fry garden vegetables, water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds served over brown rice	17.00

Seafood

Jumbo Shrimp & Sea Scallop Risotto pan seared and served over saffron risotto, diced asparagus, fresh tomato, green peas and cooked in a light lobster sauce	23.00
Lemon Sole Filet (broiled or fried) served with mixed garden vegetables and choice of potato or rice	20.00
Jumbo Shrimp (broiled or fried) served with mixed garden vegetables and choice of potato or rice	23.00
Sea Scallops (broiled or fried) served with mixed garden vegetables and choice of potato or rice	22.00
Swordfish (grilled or cajun style) served with grilled vegetables and a side of saffron rice	23.00
Atlantic Salmon broiled Mediterranean style and served with sautéed spinach and roasted red potatoes	22.00
Sesame Crusted Ah i Tuna accompanied by a mirin dipping sauce and served with ginger sesame green beans baby corn and coconut rice	24.00
Seafood Combo Platter (fried or broiled) filet of sole, sea scallops and jumbo shrimp served with market vegetables and choice of potato	24.00

Steaks & Meats

12 oz. Black Angus Center Cut New York Sirloin char-broiled with a demi-glace served with a baked potato and green beans	26.00
<i>Au Poivre Style</i> (sautéed with crushed black pepper and flambéed with a brandy demi-glace): Add \$2.	
Ribeye Steak char-broiled and grilled with fresh herbs and garlic butter served with grilled asparagus and choice of fries or baked potato	28.00
Skirt Steak char-grilled with a port wild mushroom sauce served with whipped mashed potatoes and grilled asparagus	28.00
10 oz. Center Cut Filet Mignon char-broiled with a demi-glace and served with hash brown potato cakes and grilled asparagus	28.00
Baby Back Ribs with a bourbon espresso barbeque sauce served with grilled broccoli and fries	22.00
Char-Grilled Calves Liver with crisp Applewood bacon and caramelized onions served with potato croquettes and green beans	20.00
Grilled Rack of Lamb Chops served with roasted red potato, sautéed spinach and a side of Tsatsiki sauce	24.00
Black Angus Beef Burger char-broiled and served on a homemade brioche bun with lettuce and tomato served with fries, panko onion rings and coleslaw	12.00
<i>Add cheddar cheese and crisp Applewood bacon</i>	14.00
Mediterranean Burger char-broiled and topped with feta cheese, baby arugula, sliced tomato and red onions served with fries and coleslaw	14.00
Bleu Cheese Burger char-broiled with crumbled bleu cheese served with caramelized onions, bacon, lettuce, tomato, fries and coleslaw	14.00
California Chicken Burger with avocado, tomato, arugula and a mango chipotle mayonnaise on toasted multi grain bread, served with potato chips and coleslaw	12.00

Vegetarian

<i>Vegetable Paella</i> yellow and green squash, eggplant , green peas, asparagus, tomato and saffron rice	16.00
<i>Asian Vegetable Stir Fry</i> assorted stir fry garden vegetables with water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds served over brown rice	16.00
<i>Eggplant Parmigiana</i> lightly breaded eggplant baked with mozzarella cheese and tomato basil sauce served with linguini marinara	16.00