

soup

cream of asparagus

cup 3.50 bowl 4.25

baked onion soup

housemade butter parmesan croutons, topped with provolone and parmesan cheese bowl 5.75

appetizer

oysters on the half shell

beavertail oysters from northwest coast of prince edward island, canada. clean, crisp medium to large size. initial mild sweetness with medium to high salty finish. served with a mignonette 11.75

housemade jalapeno poppers

five housemade lightly hand battered jalapeno poppers stuffed with crab meat and cream cheese. served with uptown salsa 6.75

artisanal cheese sampler

1. Fromager D’Affinois Brebis (France) 2. Life Prov Fontagne (France) 3. Clarissa Sardinian Goat (Italy) 4. Pinna Brigante (Italy) 5. Shaft’s Aged Bleu Vein (USA) 6. Sap Sago, Switzerland. serves 2 to 4 people 19.75

salad

shrimp cobb salad

shrimp, applewood smoked bacon, salemville bleu cheese, avocado, tomatoes, black olives, cucumber and egg served on a bed of romaine lettuce. served with green goddess dressing 13.50

seafood

grilled swordfish

10 oz. swordfish filet with a blood orange butter. served with horseradish mashed potatoes and roasted cauliflower with roasted garlic and parmesan cheese 18.75

10 oz. australian lobster tail

10 oz. australian rock lobster tail with drawn butter. served with horseradish mashed potatoes and oven roasted cauliflower with parmesan cheese 39.00

pasta

pasta primavera with garlic chicken

asparagus, broccoli, sundried tomatoes, bell peppers, mushrooms, zucchini, squash and garlic buttered chicken served in a white wine cream sauce over linguini. 15.50

chicken

infused chicken

two six ounce butter garlic infused chicken breasts served with white wine cream sauce and our seasoned rice blend 13.75

meat

slow roasted prime rib of beef

12 ounces 19.75 16 ounces 22.75

herb crusted leg of lamb

sliced leg of lamb with mint demi glaze. served with horseradish mashed potatoes and roasted cauliflower with roasted garlic and parmesan cheese. 19.75

slow roasted boneless pork loin

10 oz. sliced boneless pork loin, slow roasted and topped with a bourbon peppercorn sauce. served with horseradish mashed potatoes and roasted cauliflower with roasted garlic and parmesan cheese 17.75

filet rene

steamed fresh artichoke with an 8 ounce center cut beef tenderloin surrounded by fresh vegetables and topped with a bearnaise sauce. 28.50

surf and turf

filet and lobster

6 oz. filet and a 10 oz. australian rock lobster tail with drawn butter. served with horseradish mashed potato and roasted cauliflower with roasted garlic and parmesan cheese. 49.75

prime rib and lobster

8 oz. prime rib and a 10 oz. australian rock lobster tail with drawn butter. served with horseradish mashed potato and roasted cauliflower with roasted garlic and parmesan cheese. 49.75

side

roasted cauliflower

oven roasted cauliflower with roasted garlic and parmesan cheese 5.75

dessert

jumbo chocolate covered strawberries

extra large stemmed strawberries distinctively decorated for the holiday. 3.75 each

also available packaged in attractive gift boxes for carryout 3.75 each, 2 for 7.25, 4 for 14.00

chocolate cream pear crostata

pear cream tart layered with chocolate and served with dulce de leche and sisler’s french vanilla ice cream 6.75