

Tonight's Menu

APPETIZER

Antipasto sampler of: spicy Cappellicola,
Salamí, smoked provolone, artichoke hearts,
Kalamata olives, caponata & fresh
Baked crostini's

SOUP or SALAD

Mixed baby greens, tossed with basil/garlic
dressing & topped with Bruschetta
or
House Specialty Crab Bisque

ENTREES

Prime Filet Mignon,
Grilled medium rare with fine herbs, served on a bed of spinach
& finished with a garlic demi glace & crumbled gorgonzola

Halibut de almandres

Fresh, local halibut encrusted with crushed almonds & panko crumbs
sautéed & finished with a cinnamon/orange sauce

Basque Style Chicken

Free range chicken breast marinated with olive oil, garlic
Chargrilled and served on smoked ham,
finished with onions, tomatoes, leeks and bell peppers
sautéed with white wine and herbs

DESSERT

Jonathan's famous Tira Misu

Coffee, tea, soft drinks served upon request