

TONIGHT'S MENU

APPETIZER

Antipasto sampler of: spicy cappicola,
salami, smoked provolone, artichoke hearts,
kalamata olives, caponata & fresh
baked crostini's

Course Two

(choice of one)

Cup of our spicy crab bisque

or

Mixed baby greens,
tossed with basil/garlic
dressing & topped with Bruschetta

Entrees

Prime Angus filet

marinated & grilled medium rare.

Served on a bed of roasted fennel & spinach.

Topped with Gorgonzola & a roasted garlic demi-glace

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

White chocolate covered Sorbet

Passion fruit, raspberry, and mango sorbet
covered with a white chocolate shell
Served on top of a chilled rose vodka sauce