

**TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE**

**SOUP SPECIAL – SPLIT PEA 7**

**APPETIZER SPECIAL – GORGONZOLA STUFFED CRIMINI MUSHROOMS – red wine reduction 9**

**PAN SEARED SWORDFISH –**

**topped with a Sicilian eggplant caponata, mascarpone polenta 29**

**FRENCH STYLE CHICKEN FRICASSEE –**

**ginger ale braised with leeks, parsnips, mushrooms & English peas, over egg noodles 26**

**FRUTTI DI MARE – lobster, shrimp, clams, mussels, over linguini in a white wine tomato clam broth 32**

**EXOTIC MUSHROOM RISOTTO – KING & BABY OYSTER, WHITE & BROWN SHIMEJI, SHIITAKE**

**parmigiano Reggiano, gold leaf 24**

**SEARED RAINBOW TROUT – simply seasoned, herb roasted potato, mixed vegetables, citrus butter 26**

**SESAME NOODLE BOWLS – stir fried vegetables, teriyaki glaze**

**HANGER STEAK 29 SALMON 28 SHRIMP 26**

**COCA COLA BRAISED SHORT RIB – served over roasted garlic mash 29**

**ITALIAN MEATLOAF – our beef w hot & sweet sausage blend, mash potato, mixed vegetable, gravy 22**

**ITALIAN DUO – VEAL SALTIMBOCCA (prosciutto, spinach, fresh mozzarella,) AND**

**QUATTRO FORMAGGI RAVIOLI, CAPER PAN SAUCE 28**

**CLAMS LINGUINE – sauteed middle necks, chopped clams in a white wine, clam, basil broth 26**

**PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta with English peas & cherry tomato 26**

**LASAGNA BOLOGNESE – layered with our beef & sweet & hot sausage blend 22**

**BLACKNED FISH TACOS – pineapple mango salsa, chipotle aioli 19**