

Entrée Selections

London broil

London broil cooked to temperature and served with caramelized shallots and thyme jus.

25.

Chicken Mozzarella

Chicken breast stuffed with basil pesto & mozzarella cheese. Wrapped with prosciutto & baked

20.

Lemon Monkfish

Monkfish medallions pan seared and baked. Served with artichoke risotto and preserved lemon sauce with caper berries

27.

Moroccan Halibut

Pan Seared Halibut served over couscous and Moroccan spiced tomatoes, onions and bell peppers.

27.

Bourbon Filet

Select Angus Filet pan seared with peppercorns. Served with Bourbon cream sauce.

32.

Vietnamese Scallops

Fresh scallops pan seared in a sweet and savory sauce. Served with jasmine rice and marinated cucumber

27.

Porterhouse Pork chop

One Pound Center Cut Pork Chop served with a Mediterranean sauce.
(Shallots, tomato, kalimata olives, herbs and white wine)

24.

Lavender Balsamic Rack of Lamb

A Full Rack marinated in a lavender balsamic marinade. Served with lemon risotto and a sweet lavender sauce.

28.

Coriander crusted Muscovy duck Breast

Coriander crusted Duck Breast with yellow pepper and coriander relish and drizzled with lemon oil.

27.

Ravioli

Please ask your Server for the Daily Special

AQ

Risotto

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AQ