

A La Carte Menu for Friday, May 29

Appetizer

Crab Cakes.....\$8.99

Entrees

Prime Rib

Our Signature Slow Roasted Prime Rib Hand Cut and Served with Ajus..... Queen \$20.99 King \$24.99

Filet Mignon

A Tender 7oz Filet, Grilled to Perfection. A House Favorite!..... \$26.99

Jumbo Cheese Ravioli with Vodka Sauce

Classic Round Jumbo Cheese Filled Ravioli is served with a Tomato Cream Sauce infused with Vodka.....\$17.99

Chicken Florentine Wrapped in Puff Pastry

Chicken breast is stuffed with fresh Spinach and Cheese, then Wrapped in Pastry and Baked to a Golden Brown. Complimented with a Garlic Cream Sauce..... \$18.99

Crab Stuffed Baked Salmon

Fresh Salmon is stuffed with our Tender Lump Crab, then Baked in our Ovens and Finished with a Lemon Butter Sauce..... \$20.99

A La Carte Menu for Friday, June 12

Appetizer

Escargot Garlic Butter\$8.99

Entrees

Prime Rib

Our Signature Slow Roasted Prime Rib Hand Cut and Served with Ajus......Queen \$20.99 King \$24.99

Filet Mignon

A Tender 7oz Filet, Grilled to Perfection. A House Favorite!..... \$26.99

Crab and Gorgonzola Fettuccine

Tender Lump Crab Meat is tossed with Mushrooms, Scallions, Garlic, Dry Sherry, Cream and Gorgonzola Crumbles. Served Over Fettuccine.....\$18.99

Maple Glazed Pork Tenderloin

Our Pork Tenderloin is coated with Pure Maple Syrup and Slow Roasted in our Ovens.\$17.99

Mediterranean Sea Bass

Fresh baked Sea Bass is topped with a warm chutney of Kalamata Olives, Artichokes, Roasted Red Pepper, Green Onions and Capers\$20.99

A La Carte Menu for Friday, June 19

Appetizer

Shrimp Cocktail.....\$8.99

Entrees

Prime Rib

Our Signature Slow Roasted Prime Rib Hand Cut and Served with Ajus..... Queen \$20.99 King \$24.99

Filet Mignon

A Tender 7oz Filet, Grilled to Perfection. A House Favorite!..... \$26.99

Baked Chicken Cordon Bleu

Chicken Breast stuffed with Honey Cured Ham and Swiss Cheese, Baked and finished with a light Cream Sauce..... \$17.99

Scallops Sambuca

Scallops are sautéed with Garlic, Fresh Spinach, Pine Nuts, Sambuca, Cheese, and Cream. Served with Penne. \$18.99

Jamaican Jerk Fried Tilapia

Fresh Filet of Tilapia is coated with Jamaican Jerk Seasoning and Lightly Breaded and Fried. Topped with Chef's Remoulade Sauce \$20.99

A La Carte Menu for Friday, June 26

Appetizer

Fried Calamari with Marinara.....\$8.99

Entrees

Prime Rib

Our Signature Slow Roasted Prime Rib Hand Cut and Served with Ajus.....Queen \$20.99 King \$24.99

Filet Mignon

A Tender 7oz Filet, Grilled to Perfection. A House Favorite!..... \$26.99

Chicken Portobello Marsala

Chicken Breast washed in Egg and Sautéed. Finished with a Portobello Marsala Sauce\$17.99

Jumbo Shrimp Pasta with Vegetables

Tender Shrimp are Sautéed with Seasonal Vegetables, Garlic, White Wine, Butter and Olive Oil \$19.99

Baked Grouper Picatta

Fresh Filet of Grouper is lightly seasoned and baked. Complimented with our Picatta sauce\$20.99