

Dinner Menu

Starters

Shrimp Cocktail 10

5 Pieces of Jumbo Shrimp served with Cocktail Sauce

Crispy Salt & Pepper Calamari 9

Fried Calamari served with Spicy Marinara & Sweet Chili Sauce

Blackened Tuna Martini 12

Ahi Tuna seared rare with a Lemon Wasabi Vinaigrette

Crab & Mango Cocktail 14

Jumbo Lump Crab meat with Peppers, Mango Onions, Cilantro & Lemon Vinaigrette

Garlic Chips & House Dip 5

House Made Potato Chips tossed in Salt & Garlic served with Chesapeake Crab dip

Tomato & Mozzarella Calzone with Pesto Dip 10

4 Mini Calzones in a pastry shell deep fried

Fresh Mozzarella & Tomato 9

Soups & Salads

Onion Soup 6

Soup of the Day 5

Caesar Salad 9

House Salad 9

Mixed Greens Tossed with Gruyere Cheese, Chopped Plum Tomatoes, Diced Cucumber & Olives in our Citrus House Dressing

Chef's Fab Five

Monday

Pork Osso Bucco 18

Da Vinci, Chianti, Tuscany, Italy \$10/glass

Tuesday

Porcini & Truffle Ravioli 19

Mirassou, Chardonnay, CA \$9/glass

Wednesday

Double Cut Lamb Chop 29

Alamos, Malbec, Argentina \$8/glass

Thursday

Chicken Oscar 22

Mirassou, Chardonnay, CA \$9/glass

Friday

Seafood Pasta Diablo 26

Mirassou, Pinot Grigio, CA \$9/glass

Meat and Two

Includes choice of two sides

Bleu Cheese Crusted Sirloin Steak 26

10 oz Steak Crusted with Blue Cheese & Boursin Cheese Mixture
Rancho Zabaco, Zinfandel, CA \$11/glass

Filet Mignon 38

8 oz Center Cut of Tenderloin
Mirassou, Cabernet Sauvignon, CA \$9/glass

Filet Mignon & Shrimp Scampi 38

5 oz Filet Mignon paired with 4 Jumbo Shrimp
Mirassou, Merlot, CA \$9/glass

NY Strip Steak 32

10 oz Boneless Center Cut NY Sirloin Strip
Alamos, Malbec, Argentina \$8/glass

Rib Eye Steak 29

10 oz Rib Eye Steak
Da Vinci, Chianti, Tuscany, Italy \$10/glass

Pork Chops 19

Twin 6 oz Boneless Pork Chop Marinated with a Special Dry Rub
Bridlewood Estate, Pinot Noir, CA \$9/glass

Salmon 26

8 oz Salmon Fillet Prepared Pan Seared, Grilled or Blackened
Mirassou, Pinot Noir, CA \$9/glass

Fried Mahi Mahi 26

8 oz Fresh Mahi Marinated in Butter Milk & Deep Fried
Spicy Tomato Relish
Ecco Domani, Moscato, Italy \$8/glass

Classics

Shrimp Scampi over Linguini 22

Mirassou, Pinot Grigio, CA \$9/glass

Cheese Ravioli with Vodka Sauce 18

Three Cheese Wrapped in a delicate pasta shell sautéed with Vodka Sauce
Mirassou, Pinot Grigio, CA \$9/glass

Tuscany Grilled Chicken 18

Grilled Chicken Breast with Vegetables, Roasted Garlic Mashed Potatoes finished with a Fennel Infused Red Pepper Sauce
Mirassou, Chardonnay, CA \$9/glass

Sides

Beer Battered Onion Rings

Seasoned Fries

Roasted Garlic Mashed Potatoes

Baked Potato

Rice Pilaf

Sautéed Onions

Sizzling Mushrooms

Vegetable of the Day

* 18% Gratuity will be added for parties 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Regarding the safety of these items, written information is available upon request.