



SOUP: New England Clam Chowder 5.95

SPECIAL APPETIZER: PULLED PORK QUESADILLA with Monterey Jack Cheese, Black Bean Salsa, BBQ Sauce, Tomatoes and Roasted Jalapeno Peppers 11.95

CHEF'S SPECIALS

ANTIPASTO SALAD Prosciutto di Parma, Genoa Salami, Sopressata with Chopped Lettuces, Roasted Red Peppers, Olives, Hot Cherry Peppers, Tomatoes, Capers, Chick Peas, Hard Cooked Egg, Anchovy, Green Peppers, Red Onions and Ricotta Salata Tossed with a Lemon, Oregano Italian Vinaigrette 14.95

PORK SALTIMBOCCA Pounded Thin and Panko Breaded Pork Loin with Prosciutto, Sautéed with Marsala Wine served with Soft Creamy Mascarpone Polenta and Sautéed Green Beans 21.95

GRILLED JERKED SALMON Fresh Atlantic Salmon Marinated in Caribbean Jerk Seasoning, Grilled and Served with Grilled Asparagus, Rice and Black Bean Salsa and a Sage, Vanilla & Pineapple Vinaigrette 23.95

SAUTEED WASABI PEA & COCONUT CRUSTED CHICKEN BREAST over Greens with Pot Stickers, Edamame and Ginger, Honey, Miso Dressing 19.95

FRESH CAVATELLI PASTA with Prosciutto, Swiss Chard, Asparagus, Pistachio Nuts, Blue Cheese and Dried Mission Figs 19.95

FETTUCINI AND SCALLOPS Pan-Seared Day Boat Scallops with Artichokes, Sundried Tomatoes, Kalamata Olives, Feta Cheese, and Fresh Herbs in a White Wine Sauce, Tossed with Fettuccini Pasta 24.95

PAN SEARED 8oz FILET MIGNON with Peppercorn Brandy Cream Sauce, Served with Creamy Mashed Potatoes Drizzled w/ Black Truffle Oil and Grilled Asparagus 29.95

BLACK ANGUS FLAT IRON STEAK OSCAR with Jumbo Crabmeat & Artichoke Mix, Roasted Red Potatoes & Sautéed Green Beans & Béarnaise 24.95

PETIT FILET MIGNON & LUMP CRAB CAKE Sautéed Green Beans, Roasted Red Potatoes and Béarnaise 26.95

Substitute **an 8oz Center Cut Filet for the 4oz Petit Filet add \$8.95 or Add a Skewer of Grilled Jumbo Shrimp \$8.95**

CHICKEN SCARPAREILLO Roasted Half Chicken with Sausage, Spicy Peppers, Kalamata Olives and Roasted Potatoes in a Rosemary Lemon Sauce 20.95