

Choose one appetizer for two

Baked Brie and Cheese Platter...24

Baked Brie wrapped in puff pastry drizzled in raspberry sauce served with an assortment of cheeses, fruit and crackers

Clams Casino.....22

Baked clams stuffed with roasted peppers, onion, herbs and garlic butter topped with bacon

Shrimp Cocktail.....26

A dozen jumbo shrimp served with cocktail sauce and lemon

Chicken Empanadas.....20

A blend of Chicken, black beans, corn, tri-color peppers wrapped in puff pastry, topped with Pepperjack cheese sauce and a side of southwest salsa

Spanakopitas.....20

Fresh Fetta and spinach wrapped in Phyllo dough, served with Tatziki sauce and Dolmas

Mussels.....24

PEI Mussels, in Garlic and Oil, or Marinara served with garlic bread

Choose Two Entrees

Boneless Sliced Pork Tenderloin....Sweet potato Puree, Pecan Honey Glaze, Apple fennel Slaw.....	26
NY Strip Steak Au Poivre.....Brandy Peppercorn Sauce. Shredded Vegetable Medley, Topped with a new potato nest.....	30
Lobster Sherry Cream Pasta.....Lobster Meat, Sliced Mushrooms, Sherry Cream, Angel Hair Pasta.....	28
Vegetable Platter.....Grilled stuffed Eggplant, Broccoli, Summer Squash Nest, Stuffed Beefsteak Tomato, Roasted Red Peppers in Olive Oil and Basil, Artichoke hearts and Fennel salad.....	26
Crab and Brandy Stuffed Chicken Breast,Green Tea Rice, Szechwan Stir Fried Vegetables, Misu citrus Dressing.....	26
Salmon Nicoise.....Poached Salmon, Capers and Remoulade Sauce, Red Potatoes, Green Beans, Hard Boiled Eggs, Tomato Wedges, Artichoke Hearts, Carrots and Broccoli.....	28
Lobster Mac and Cheese.....	28