

New Year 2021 FEATURES MENU

APPETIZERS

Soup \$8

Roasted cauliflower, garlic & asiago.

Caprese Salad \$16

Layers of beets, roma tomatoes, basil, mixed greens, bocconcini & balsamic glaze.

Crab Cakes \$17

Pan seared until crispy. Served with red pepper aioli.

Mussels \$17

Classic Italian Kitchen or Curry Mussels. Served with crostini.

MAINS

Oven Baked Short Rib Rigatoni \$28

Roasted cauliflower, garlic, sun dried tomatoes & peas in a marinara sauce. Served with garlic toast.

Lobster Pasta \$29

Langoustine, linguini, asparagus & mushrooms in a white wine & butter sauce. Finished with fresh tomatoes.

Stuffed Chicken Supreme \$29

Stuffed with spinach, cream cheese, sun dried tomatoes & roasted garlic. Served with a rutabaga mashed potato and seasonal vegetables.

Panko Crusted Halibut \$31

Pan seared until golden & drizzled with a house made lemon dill sauce. Served with rice and seasonal vegetables.

Desserts

Chocolate Mousse \$9

Red Velvet Cake \$9

Banana Foster \$9