

Appetizer

Baked Clams or Posillipo	10
Portobello Mushrooms	10
<i>with asparagus, roasted peppers, garlic balsamic and melted gorgonzola</i>	
Buffalo Mozzarella & Tomato <i>with basil & olive oil</i>	10
Artichoke Hearts <i>with fontina cheese, garlic and raisins</i>	11
Fried Calamari	11
Tuna Tartare <i>with sesame, olive oil, cucumbers & chives</i>	12
Crab Cake <i>with sliced tomato, orange reduction & tartar sauce</i>	12
Oysters on the Half Shell	12
Jumbo Shrimp Cocktail	15
Colossal Crab Meat Cocktail	16
Sear - Sizzling Bacon (<i>extra thick</i>).....	<i>by the slice</i> 4

Soup

Onion Soup	7	Lobster Bisque	8
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Salad

Chopped Salad	7
<i>cucumbers, onions, tomatoes, romaine lettuce, carrots, asparagus & hearts of palm</i>	
<i>with grilled chicken.</i>	<i>add</i> 5
Caesar Salad <i>Classic Caesar dressing.</i>	7
<i>with grilled chicken.</i>	<i>add</i> 5
Beet Salad <i>diced roasted beets, Asian pears & onions in a balsamic reduction</i>	7
Crisp Iceberg Wedge <i>with applewood bacon & blue cheese dressing</i>	7
Chopped Beefsteak Tomatoes, onion & gorgonzola <i>with balsamic vinagrette</i>	6
Baby Mixed Greens <i>with Asian pears, pecans & goat cheese</i>	6
Choice of Dressing: House Vinaigrette, Russian or Blue Cheese	
Chopped Bacon	<i>extra</i> 3

Entree Salads

Prime Sirloin Steak Salad	15
<i>arugula, haricot verts, basil, dark olives, anchovies & hard boiled eggs</i>	
Citrus & Endive Seafood Salad	15
<i>shrimp, lobster, oranges, grapefruit, avocado, roast peppers, onions with olive oil & lime dressing</i>	
Grilled Shrimp Salad	16
<i>arugula, haricots vert, basil, dark olives</i>	

Burgers & More

All Burgers & Sandwiches are served with Fries

French Toast BLT	11
<i>applewood smoked bacon, tomato & arugula, topped with grated Gruyere cheese</i>	
Kobe Burger,	11
<i>applewood smoked bacon, fried egg, fontina cheese & grilled onions with fries</i>	
Kobe Burger	10
<i>lettuce and tomato with fries</i>	
Filet Mignon Sandwich	10
<i>served with grilled onions, fontina cheese, mushrooms and cherry peppers</i>	

Prix Fix Lunch 18

Glass of House Wine

CHOICE OF APPETIZER:

Onion or Lobster Bisque Soup

or

Baby Green Salad with Gorgonzola

CHOICE OF ENTRÉE:

Chicken with Asparagus fontina cheese

Grilled Salmon Penne Vodka Sauce

Petite Filet Mignon au Poire

Coffee or Tea

Entrees

All Entrees served with Vegetables

Penne Vodka Sauce.....	13
Rigatoni & Chicken	13
<i>in mushroom garlic sauce</i>	
Linguine with Shrimp & Clams.....	15
<i>garlic & light red sauce</i>	
Chicken & Artichoke Hearts.....	13
<i>chicken with artichoke hearts & mushrooms</i>	
Chicken with Asparagus.....	14
<i>Fontina cheese, roasted peppers and white wine sauce</i>	
Grilled Salmon	17
<i>pepper, leeks, glazed beets with horseradish cream</i>	
Lobster, Shrimp & Avocado.....	17
<i>with red onions in olive oil and lemon dressing</i>	
Tuna Panko	19
<i>crusted seared tuna, honey black bean soy glaze & wasabi</i>	

Steak & Chops

All Entrees served with Vegetables

Sliced Filet Mignon <i>with onions, mushroom & peppercorn sauce.</i>	17
Lamb Chops.....	19
Prime New York Sirloin <i>13 oz</i>	35
Rib Eye Steak.....	45
Steak for Two <i>Porterhouse Cut</i>	79