

## Starters

- Crab Cakes with sautéed arugula, red bell pepper and lime dill sauce 10
- Baked Brie served with fresh pears, apples, toasted almonds, honey lemon sauce and bread 10.5
- Shrimp Salad Stuffed Avocado with creamy chipotle dressing 9
- Spinach Artichoke Dip with grilled bread 7.5
- Cold Smoked Salmon with capers, onions, cream cheese and grilled bread 10
- Antipasto Platter with Italian sausage, tapenade, roasted red bell peppers, mixed olives artichokes and peppers, Parmigiano Reggiano and grilled bread 9

## Salads

- Pear Pistou with fresh pears, basil, toasted pine nuts, Parmigiano Reggiano and balsamic reduction 9
- Sesame Encrusted Goat Cheese with arugula, dried cranberries and balsamic reduction 9
- Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato and onion 8
- Chef turkey, ham, cheddar and jack cheese, black olives, carrots, red bell pepper, tomato and onion 9
- Lemon Chicken Caesar 8                      Salmon Caesar 12
- House Salad carrots, red bell pepper, black olives, tomato and red onion 6

## Pastas

served with salad

- Penne Pomodoro made with imported Italian tomatoes, garlic, onions and fresh basil 9
- Fettuccini Alfredo made with imported Parmigiano Reggiano, garlic and cream 11
- Angel Hair Pesto with fresh basil, toasted pine nuts, garlic and Parmigiano Reggiano 10
- Penne Pesto Cream our pesto and Alfredo sauces combined 11

Pasta Primavera in a garlic olive oil white wine sauce with basil, fresh spinach, broccoli, carrots zucchini, mushrooms, olives, red bell pepper and imported Parmigiano Reggiano 11

Meatballs & Pomodoro our house made meatballs and red sauce on choice of pasta 12

Chicken Parmesan hand breaded and served with angel hair pasta 15

\*May substitute pasta choice: Penne • Angel Hair • Fettuccini

Italian Sausage 3.00 • Meatballs (3) 4.00 • Chicken 3.00 • Shrimp 5.00

Vegetables 4.00

## Entrees

served with salad, vegetable and choice of wild rice or mashed potatoes

Grilled Hand cut Filet 8oz with a red wine mushroom tarragon cream sauce 30

Blue Filet 8oz pan seared filet topped with a Gorgonzola compound butter on a bed of fresh spinach 32

Filet Dijonnaise grilled filet medallions with a tarragon mushroom Dijon cream sauce 32

Prime Rib grilled to perfection and served with our creamy horseradish sauce 22

Seared Pork Tenderloin served with a bourbon mushroom cream sauce 16

Chicken Saverio sautéed chicken breast layered with goat cheese, olive tapenade, pine nuts and served on bed of arugula with a balsamic reduction 17

Chicken Milan grilled chicken breast topped with artichokes, mushrooms and mozzarella 16

Grilled Portabella topped with goat cheese, artichokes, tomatoes and pesto 16

## Fish and Seafood

Wild Caught Salmon grilled and served with a raspberry barbeque sauce, asparagus and choice of rice or mashed potatoes 19

Sweet and Spicy Grilled Shrimp with asparagus and choice of rice or mashed potatoes 17

Pan Seared Tilapia served with a roasted red pepper cream sauce, black beans and rice 16

Grilled Mahi Mahi served with our house made mango salsa, black beans and rice 18