

Appetizers

Proscuitto Di Parma with Assorted Melons.....	\$8.00
Fresh Mozzarella, Tomato, Basil, Olive Oil, Balsamic Vinaigrette.....	\$8.00
*East Coast Oysters(6).....	\$10.00
Shrimp Cocktail.....	\$10.00
*Tuna Tartar, Gaufrette Potato Chips, Wasabi Mayonnaise Sauce.....	\$12.00
Maryland Crab Cake, Mango Salsa, Sauce Remoulade.....	\$12.00
Clams Casino.....	\$8.00
Fried Calamari, Tossed with Hot Cherry Peppers.....	\$8.00

Soups

Soup of the Day.....	\$5.00
Onion Soup au Gratin.....	\$6.00
Lobster Bisque.....	\$8.00

Salads

Warm Goat Cheese with Mixed Greens.....	\$8.00
Classic Caesar Salad.....	\$7.00
Mixed Greens with Apples, Walnuts (Blue Cheese Extra).....	\$8.00
Caesar or Mix Greens with Grilled Chicken.....	\$10.00
*Caesar or Mix Greens with Grilled Salmon.....	\$15.00
Caesar or Mix Greens with Grilled Shrimp.....	\$14.00
*Caesar or Mix Greens with Grilled Tuna.....	\$17.00

Pasta

Seafood Fettuccine.....	\$16.00
Lobster Ravioli.....	\$16.00
Shrimp Scampi, Linguini, Chopped Tomato, Garlic, White Wine, Basil, and Lemon.....	\$16.00
Wild Mushroom Ravioli, Sun dried Tomato, Truffle Oil, and Parmesan Cheese.....	\$14.00
Rigatoni, Hot Italian Sausage, Peas, Tomato, and a Touch of Cream.....	\$14.00
Spaghettini with Chicken, Artichoke Hearts, Asparagus, S.d. Tomato, and Mozzarella...	\$14.00
Blue Crab Ravioli with Pesto Cream Sauce, and Diced Tomato.....	\$18.00

Entrees

*Roasted Maple Glaze Salmon, Basmati Rice, Spinach.....	\$18.00
Sautéed Filet of Tilapia, Lemon, Capers, Butter Sauce.....	\$16.00
*Pan Seared Diver Scallops, Cassis Merlot Sauce.....	\$16.00
Sautéed Shrimp, Provençal garlic, tomato, basil.....	\$16.00
Veal Scaloppini Sautéed with Artichoke Hearts, Sun-Dried Tomato, White Wine.....	\$16.00
Breaded Escalope of Veal, Arugula, Tomato.....	\$16.00
Breast of Chicken, Pan Seared, Hot Cherry Peppers, and Brown Sauce.....	\$15.00
Breast of Chicken, Pan-Seared, Roasted Tomato, Capers, White Wine.....	\$15.00
Breast of Chicken, Prosciutto, Mozzarella, Spinach, White Wine, Demi Glace.....	\$16.00
*Open-Face Steak Sandwich, Gorgonzola, French Fries.....	\$16.00

*"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or Shellfish reduces the risk of food borne illness" The Department of Health, State of Ct. 18%Gratuity is added to a party of 8 or more.