

Chef's Specials

- Appetizers -

Diver Scallops

Served on Toast with St. Jacques Sauce

\$14

- Entrées -

Fire Grilled Atlantic Grand Bank Swordfish

Served with Lemon Caper Butter, Shrimp and Cheese Risotto, and Asparagus Hollandaise \$30

Chef's Suggested Wine Pairing: Trimbach, Pinot Blanc, Alsace

\$10 glass \$38 bottle

Grilled Blue Nose Sea Bass with Tomato Salsa

Served with Vegetable Cous Cous and Seasonal Vegetables \$29

Chef's Suggested Wine Pairing: Rombauer, Chardonnay, Napa

\$16 glass \$64 bottle

Veal Oscar

Medallions of Veal Sautéed with Garlic, Wine, Asparagus, and Crabmeat
and Finished with Béarnaise Sauce \$30

Chef's Suggested Wine Pairing: Sequana Dutton Ranch, Pinot Noir, Russian River Valley

\$14 glass \$52 bottle

Sautéed Chicken Piccata Over Linguine

Served with Asparagus Tips \$24

Chef's Suggested Wine Pairing: Caruso & Minini, Grillo "Timpune," Sicily

\$9 glass \$32 bottle

- Desserts -

Mango Soufflé

\$8

Crème Brûlée

\$7

Orange Cake with Caramelized Honey Panna Cotta & Grand Marnier Sauce

\$7

Carnival Apple

Dipped in Caramel and Swiss Chocolate with Spun Sugar

\$7

Florida Snow Ball with Hot Fudge

\$6