

CARRYOUT OR CURBSIDE PICK-UP

Additional Items May be Possible Upon Request



WINE AND DINE

Two Entrées & Select Bottle of Wine for \$45

UPGRADE YOUR WINE FOR \$20 A BOTTLE

Zenato, Pinot Grigio, Italy

Ponga Sauvignon Blanc, New Zealand | Block Nine Pinot Noir, CA

(Or take 20% off any other Bottle under \$100 from Wine List)

(Discounts apply to one bottle per couple)

Add a House Salad \$5 or Caesar Salad \$7

Paella

Clams, Mussels, Shrimp, Scallops and Medallions of Fish baked in Saffron flavored Rice with Grilled Vegetables

Crispy Lemon and Parmesan Sole

Served over Carrot Whipped Mashed with Broccolini and finished with a Lemon Beurre Blanc

Pork Loin Cutlet

Medallion of Pork Loin pounded thin and breaded in our Smoked Bacon and Sage Crust topped with a Lemon-Caper Butter Sauce served over Carrot Whipped Mashed and Green Beans

Grilled Salmon

Over Fettuccine Alfredo with Peas and Sundried Tomatoes

Chicken Scalopini

Thinly Pounded Chicken Breast dusted lightly with flour served with Carrot Whipped Mashed and Green Beans and finished with a Lemon-Caper Butter Sauce

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use Nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.

Ask about Daily
Specials when calling!

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**20% OFF
BOTTLES OF
WINE UNDER
\$100**

SMALL PLATES

PRAWNS 17

Two Jumbo Prawns served with a Crispy Sushi Rice Cake with a Thai Chili Sauce garnished with Crushed Peanuts

SALADS

BURRATA 16

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugala, Pine Nuts, finished with Olive Oil and a Balsamic Glaze

CAESAR 8 | 12

Romaine, Grana Padana Cheese, Croûtons and Anchovy

BISTRO 9 | 13

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with a Balsamic Vinaigrette

NUT & BERRY 9 | 13

Mixed Greens, Assorted Dried Fruits, Nuts and Berries, with a Raspberry Maple Vinaigrette

SPINACH & GORGONZOLA 9 | 13

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts and Warm Smoked Bacon Balsamic Dressing

Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8

PASTA/RISOTTO

SEAFOOD RISOTTO 27

Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese

VODKA PENNE 18

Penne Rigate tossed in a Creamy Vodka Tomato Sauce (Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8)

ORIGINAL NEAPOLITAN 25

Angel Hair, Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallots and Extra Virgin Olive Oil

RISOTTO CAPRESE 17

Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella tossed in White Wine
Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8

ENTREES

MISO-SAKE ROASTED CHILEAN SEA BASS 41

Sea Bass Fillet glazed in a Miso-Sake Marinade and Roasted. Served with Whipped Carrot and Potato Mashed, Green Beans and finished with a Lemon Beurre Blanc

RIBEYE* 40

Grilled 16 oz. Bone-in Ribeye Steak dusted in Bistro Steak Spices and brushed with Melted Butter served with whipped Carrot and Potato Mashed and Asparagus

BABY BACK RIBS 24

Full Rack Braised in Ginger and Cola then finished with a Double Smoked Bacon-Bourbon BBQ Sauce, served with whipped Carrot and Potato Mashed Green Beans

MEDITERRANEAN STYLE TUNA* 35

With Kalamata Olive, Prosciutto and Caper Crust, Whipped Carrot and Potato Mashed, Spinach, Pine Nuts, finished with a Tomato Basil Beurre Blanc

JUMBO PRAWNS 36

Served with a Crispy Sushi Rice Cake and Asparagus with a Thai Chili Sauce garnished with Crushed Peanuts

KIDS

PASTA ALFREDO 12

Penne Pasta smothered in a Creamy Alfredo Sauce

CHICKEN FINGERS 12

Hand Breaded Chicken Fingers with Home Made French Fries

PASTA MARINARA 10

Penne Pasta or Angel Hair Pasta with Marinara sauce Or with Butter

CRISPY FRIED SHRIMP 14

Hand Breaded Gulf Shrimp served with Home-Made Fries

DESSERTS

FLOURLESS CHOCOLATE CAKE 8

Caramel and Chocolate Sauce, Whipped Cream and Fresh Berries

BRÛLÉE KEY LIME PIE 8

With a Crisp Caramelized Sugar Crust, Fresh Berries and Whipped Cream

CHEESCAKE OF THE DAY 8

Fresh Berries and Whipped Cream