



Dinner Menu

February 9-10, 2018

SHRIMP AND MESCLUN SALAD \$18 Grilled shrimp, fresh orange segments, mango, mixed tomatoes, onions, avocado, cucumbers and baby lettuce tossed with citrus vinaigrette

ARUGULA WITH APPLES, FENNEL AND MOLITERNO CHEESE \$13 Baby arugula, fennel, thin slices of gala apples, dried cranberries and shavings of moliterno cheese tossed with balsamico

U-10 SCALLOPS WITH MANGO SALSA \$19 Prosciutto-wrapped U-10 scallops sautéed and served with mango, cucumbers, jalapeño, mint, red onion & avocado salsa, tossed with lemon vinaigrette

RIGATONI WITH SHRIMP ST. VINCENT \$28 Sautéed large white shrimps, garlic, shallots, diced plum tomatoes, roasted red peppers, artichokes, capers & white wine, tossed with rigatoni pasta

U-SCALLOPS WITH ARUGULA AND PENNE PASTA \$36 Pan seared U-10 dry sea scallops, cooked to perfection and served with sautéed garlic, cherry tomatoes, baby arugula & tossed with penne pasta

CHICKEN ARABIATTA \$27 Grilled, marinated half-chicken, topped with spicy cherry tomato sauce, long hot peppers, and served with sautéed escarole and mash potatoes

FILET MIGNON WITH MUSHROOM RAGU \$39 Pan-seared 10 oz filet mignon, cooked to perfection, served over risotto and topped with and mushrooms ragu

STUFFED FLOUNDER \$28 Large flounder fillet stuffed with crab meat stuffing, cooked with lemon wine sauce and served with side of pomodoro pasta

SWORDFISH WITH HORSERADISH CRUST \$27 Red snapper with horseradish crust, sautéed with olive oil and finished with lemon wine sauce and served with sautéed string beans and roasted potatoes

SEAFOOD RISOTTO \$28 Sautéed shrimps, calamari, mussel, clams, garlic, roasted tomatoes & basil tossed with risotto and light butter

SHRIMP PARMIGIANO \$26 Breaded shrimp sautéed in olive oil & topped with fresh plum tomato sauce, mozzarella & parmigiano cheeses, served with a side of pasta