



## *A la Carte Dinner Menu*

### *Appetizers & Soups*

- New England Clam Chowder*, Oyster Crackers, 7  
*Wild Mushrooms Ravioli*, served with Fresh Herb Butter Sauce, 13  
*Jumbo Shrimp Cocktail*, Classic Cocktail Sauce and Lemon, 13  
*Seared Yellow Fin Tuna*, served Cold with Seaweed Salad and Wasabi Mayonnaise, 14

### *Salads*

- Baby Arugula Lettuce*, Endive and Blistered Grapes with Crumbled Blue Cheese, 8  
*Caesar Salad*, Romaine Lettuce Creamy Caesar Dressing, Parmesan Cheese, and Seasoned Croutons, 8

### *Entrées*

- Potato Crusted Sea Bass & Jumbo Gulf Shrimp*, Basmati Rice, and Vegetables, 26  
*French Cut Chicken*, Thyme Roasted Fingerling Potatoes with Truffle Au Jus, 21  
*Pan Seared Filet Mignon*, Red Bliss Mashed Potatoes, with Pinot Noir Demi Glaze, 34  
*NY Cut Prime Sirloin Steak*, with Red Bliss Sour Cream, Chives Mashed Potato, House made Steak Sauce and Gorgonzola Butter, 36  
*Pasta Primavera*, Imported Italian Penne Pasta with Sautéed Vegetables Tossed in a Roasted Plum Tomato Sauce, 16.50

*Our Pastry Chef's Sumptuous Dinner Dessert Buffet, 7*

*~ Three Course Glass Wine Pairing ~*

*Specialty Priced at \$25*

- Alois Lageder, Pinot Grigio, Italy 07'*  
*Stephen Vincent, Pinot Noir, California 07'*  
*Ramos Pinto, LBV Porto, 1994*