

## STARTERS

**CALAMARI 11~**  
LIGHTLY DUSTED, FLASH FRIED,  
WITH POMODORO SAUCE

**SHRIMP COCKTAIL 11~**  
SERVED WITH CUCUMBER, TOMATO RELISH,  
COCKTAIL SAUCE & GRILLED ONION

**DUCK CONFIT AREPAS 10~**  
GUACAMOLE, SESAME, TOMATO,  
CREMA FRESCA AND QUESO

**PEI MUSSELS 10~**  
SERVED IN A WHITE WINE BUTTER SAUCE,  
GRILLED BREAD

**CHOPPED SALAD 9~**  
EDAMAME, QUESO FRESCO,  
ROASTED CORN, CRISPY BACON,  
TOMATO AND A LEMON VINAIGRETTE

**SEARED TUNA SALAD 13~**  
BABY GREENS, TOMATO, AVOCADO,  
SCALLIONS SERVED WITH  
LEMON WASABI VINAIGRETTE

**TOMATO MOZZARELLA SALAD 10~**  
MARINATED HEIRLOOM TOMATOES,  
BURATTA CHEESE, BASIL  
AND FRESH STRAWBERRIES

**VEGETABLE MINISTRONE**  
BOWL 5~

## ENTREES

~ALL ENTREES ARE SERVED WITH A CHOICE OF HOUSE OR CAESAR SALAD~

**CHICKEN PICCATA 20~**  
CHICKEN IN LEMON BUTTER CAPER SAUCE SERVED  
WITH JASMINE RICE

**GRILLED VEGETABLE LASAGNA 18~**  
PARMESAN, HERB RICOTTA CHEESE  
& GRILLED VEGETABLES WITH A POMODORO SAUCE

**POT ROAST 19~**  
HERB ROASTED POT ROAST SERVED  
WITH GARLIC MASHED POTATOES

**PAPPARDELLE BOLOGNESE 19~**  
PAPPARDELLE TOSSED IN A SLOW SIMMERED RAGU OF ANGUS BEEF,  
BACON, TOMATO, GARLIC, HERBS AND RED WINE

**SEAFOOD PASTA A LA VODKA 22~**  
BOWTIE PASTA, LOBSTER AND SHRIMP IN A SPICY CREAM SAUCE

**GRILLED CORVINA 25~**  
WITH A TOMATO & CAPER SAUCE SERVED OVER JASMINE RICE

**PAN ROASTED SALMON 23~**  
SUNDRIED TOMATOES, SPINACH, AND KALAMATA OLIVES  
SERVED IN A LEMON BUTTER SAUCE WITH JASMINE RICE

**FILET MIGNON 7 OZ 31~**  
BLUE CHEESE CRUSTED, PREMIUM HAND CUT FILET IN A RED WINE DEMI GLACE  
SERVED WITH GARLIC MASHED POTATOES

**GRILLED SKIRT STEAK 23~**  
SERVED WITH MASHED POTATOES, LOBSTER, BÉARNAISE SAUCE

**NY STRIP STEAK AU POIVRE 27~**  
WITH A BRANDY PEPPERCORN SAUCE SERVED  
WITH GARLIC MASHED POTATOES

FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO YOUR CHECK  
SPLIT PLATE CHARGE \$5.00