

12/31/2018

Complete Dinner

Includes Appetizer, Salad, Main Course, and Dessert

First Course

Lobster Bisque Soup

Stuffed Portabella Mushroom Filled with shrimp, scallops, crab and lobster

Broiled Lump Crab Cake with a Dijon mustard sauce

Jumbo Shrimp Cocktail Served with cocktail sauce

***Seafood Salad marinated shrimp scallops calamari and lobster
in extra virgin olive oil lemon and fresh herbs***

***Sashimi Tuna Sesame encrusted tuna served with marinated seaweed salad and
topped with a soy ginger sauce***

***Fresh Mozzarella Roasted red pepper and vine ripe tomato drizzled in a balsamic
dressing***

***Lobster Filled Ravioli Tomato basil cream sauce with shiitake
mushrooms***

Eggplant Rollatine Filled with ricotta and parmesan cheese

Salad

House Salad Tri-Color baby lettuce in balsamic vinaigrette

Caesar Salad Romaine lettuce with our classic Caesar dressing

Main Course

Complemented with Roasted Red Potato and Vegetable Medley

<i>Filet Mignon Grilled beef tenderloin topped w/ herb bread crumbs finished with a brandy demi-glaze</i>	65
<i>Surf and Turf 8oz lobster tail and 8oz. filet mignon topped w/ herb bread crumbs and finished with a brandy demi-glaze</i>	70
<i>Roast Prime Rib of Beef in Natural Juices</i>	62
<i>Broiled Seafood Medley Stuffed lobster tail with crabmeat imperial, shrimp, scallops, crab cake and tilapia</i>	62
<i>Bronzini Whole boneless Mediterranean sea bass stuffed with crab and lobster imperial. Beurre blanc sauce</i>	62
<i>Chilean Sea Bass Pan-seared in a roasted garlic sauce with tomato concasse, asparagus, shiitake mushrooms and rock shrimp</i>	64
<i>Salmon Filet Pan-seared, topped with artichoke hearts, sundried tomatoes, shiitake mushrooms, and jumbo lump crabmeat finished in a chardonnay beurre blanc sauce</i>	55
<i>Veal Loin Chop Grilled and served with a wild mushroom sauce</i>	62
<i>Grouper Filet Baked with oreganata bread crumbs and lump crabmeat finished with white wine lemon butter</i>	57
<i>Veal Rollatini Veal scaloppini stuffed with lobster meat, prosciutto and fontina cheese. Finished with wild mushroom sauce</i>	57
<i>Chicken Francese or Parmigiana</i>	47
<i>Veal Francese or Parmigiana</i>	55
<i>Lobster Tails Twin 8 oz. Two tails served broiled w/ drawn butter</i>	70
<i>Broiled Stuffed Shrimp Lump crabmeat imperial</i>	57

Dessert

Choose from Our Irresistible Array of Festive Favorites