

Dinner Specials Thursday 1.21.21

Appetizers

Seafood Cocktail for 2	\$42.95
4 Shrimp Cocktail, 4 Clams and 4 Oysters on the Half Shell, Sashimi Tuna, Marinated Seafood Salad Garnished with Fresh Crabmeat and 8oz. Split Lobster Tail	
Beet and Tomato Salad	\$10.95
With Goat Cheese, Pecans and Balsaamic Vinaigrette	
Rock Shrimp Arribiatta	\$14.95
Fresh Florida Rock Shrimp Sautéed in Olive Oil, Garlic, White Wine and Crushed Red Pepper. Garnished with Tomato Concasse and Fresh Chives. Over choice of pata	
Old Fashioned Grilled Italian Sausage	\$14.95
Olive Oil, Garlic and Grape Tomatoes	
Mango Calamari	\$13.95
Crispy Calamari tossed in mango chili sauce. Garnished with tomato and chives	
Burratta Antipasto for 2	\$16.95
A Classic Selection of Imported Meats with Burratta Cheese over Baby Greens, and Roasted Red Peppers	

Soup

Chicken Orzo	\$5.95
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Entrées

Whole Mediterranean Bronzini	\$34.95
Marinated with extra virgin olive oil lemon and fresh herbs. Served with an Assortment of Grilled Vegetables.	
Bronzini Filet	\$32.95
Topped with Crabmeat Imperial with Asparagus. Finished with Chardonnay Dill Sauce.	
Diver Sea Scallops	\$30.95
Jumbo Scallops and Shrimp Served over Truffle Infused Risotto with Asparagus. Finished with Caper Beurre Blanc	
Veal Loin Chop	\$32.95
18oz. Veal Chop with Roasted Red Peppers, Portobello Mushrooms, Smoked Mozzarella Cheese. Porcini Demi-Glaze.	
Petite Tenderloin and Jumbo Stuffed Shrimp	\$30.95
Porcini Mushroom Demi-Glaze. Two Jumbo Stuffed Shrimp with Crabmeat Imperial.	
14oz Prime Sirloin Steak Au Poivre	\$30.95
Peppercorn Crusted Sirloin, Sautéed Spinach, Fingerling Potatoes. Brandy Demi-Glaze with a touch of cream.	
ULTIMATE SURF AND TURF Tomahawk Steak and Lobster Tail	\$150.00
50 OZ. Tomahawk Steak and Jumbo 16oz Lobster Tail with Garlic Herb Butter, Crispy Fried Onions, Broccolini and Fingerling Potatoes (STEAK ONLY \$95.00)	