

# ☞ CHEF'S DAILY SPECIALS ☞

## ☞ SOUP ☞

**SPLIT PEA SOUP**

## ☞ SALADS & COLD APPETIZERS ☞

**OYSTERS ON ICE** *Served with cocktail sauce and fresh lemon* \$16.95

**BEETS & GOAT CHEESE** *With a silky beet vinaigrette & cream goat cheese* \$12.95

## HOT APPETIZERS ☞

**CIN CIN CALAMARI** *Calamari rings topped with diced tomato, scallions and a teriyaki drizzle* \$19.95

**BREADED PORTOBELLO** *Topped with melted mozzarella and sherry wine sauce* \$11.95

**SHORT RIB** *Slow cooked in a tomato ragu served over mashed potato* \$14.95

**JALAPENO PEPPERS** *Filled with sausage and breaded served in a vodka pink cream sauce* \$12.95

## ☞ ENTREE ☞

**BUTTERNUT SQUASH RISOTTO** *Served with red peppers, shrimp and parmesan cheese* \$24.95

**SAINT PETER FISH** *Served with arugula and fresh tomatoes* \$22.95

**SIRLOIN STEAK** *Served with mushrooms & brandy sauce* \$29.95

**CHICKEN SALTIMBOCCA** *Chicken breast layered with Proscuitto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach* \$21.95

**SALMON FILLET** *Pan Seared with spinach in a champagne cream sauce* \$24.95

**SNAPPER MARECHIARA** *In a light tomato basil sauce, garnished with mussels and clams* \$24.95