

# ☞ CHEF'S DAILY SPECIALS ☞

## ☞ SOUP ☞

**PUMPKIN SOUP**

## ☞ SALADS & COLD APPETIZERS ☞

**LOBSTER TAQUITOS** *Lobster and shrimp with an "Oh La La" sauce served in mini taco shells \$12.95*

**BEET & GOAT CHEESE** *With beets, vinagrette and cream goat cheese \$12.95*

**SMOKED TROUT** *Served with breadcrumbs, slightly drizzled with creamy parmigiano and lime vinaigrette \$14.95*

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

## ☞ HOT APPETIZERS ☞

**BROCCOLI RAPA & SAUSAGES** *Sautéed with garlic and oil \$12.95*

**CIN CIN CALAMARI** *Calamari rings topped with diced tomato, scallions and a teriyaki drizzle \$16.95*

**JUMBO SEA SCALLOPS** *3 scallops pan seared, crusted with sesame seeds served with a soy-ginger cream sauce \$21.95*

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

## ☞ ENTREE ☞

**RISOTTO** *Served with porcini mushrooms, onions and chicken \$20.95*

**SALMON FILET** *Pan seared with spinach served in a champagne cream sauce \$25.95*

**SAINT PETER FISH** *With sautéed garlic, arugula and diced tomato in a light marinara sauce \$22.95*

**FLOUNDER OREGANATA** *Baked, topped with bread crumbs, tomatoes and a red onion relish \$23.95*

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