

December Dinner Menu

Appetizers

Grilled Octopus \$16

Heirloom Tomatoes, Red Onions, Grapes, Dill, Sliced Lemon, Herb Oil

Short Rib Tacos \$15

Braised Short Rib, Bibb Lettuce, Guacamole, Fresh Tomato Salsa

Thick Sliced Smoke House Bacon \$16

Honey Bourbon Brown Sugar Glaze, Blackberries

Lobster Seafood Salad \$21

Lobster, Calamari, Shrimp, Scallion, Onion, Tomato, Lime, Cilantro

Crab Cake \$16

Maryland Lump Crab Cake, House Made Tartar Sauce

Soups and Salads

French Onion Soup \$8

Soup Du Jour \$8

Vera Cruz Salad \$10

Crispy Romaine, Corn, Bacon, Crispy Jalapeno, Red Onion, Avocado, Chipotle Ranch

Wedge Salad \$10

Chopped Bacon, Vine Ripened Tomatoes, Maytag Bleu Cheese Dressing

Classic Caesar Salad \$10

Crispy Romaine, White Anchovies, House Made Croutons, Caesar Dressing

Autumn Salad \$10

Mixed Greens, Tomatoes, Cucumbers, Sliced Almonds, Pears, Apples, Dried Cranberries

Lemon Basil Vinaigrette

Entrees

***10 oz. Filet Mignon \$46**

Seasoned Potato Wedges, Asparagus

***Grilled 36 oz. Porterhouse for Two \$95**

Mashed Potato and Broccoli Rabe

***14 oz. Omaha Strip Steak \$46**

Seasoned Potato Wedges, Broccoli Rabe

***Pan Roasted Veal Chop \$42**

Topped with Prosciutto Di Parma and Melted Mozzarella, Mashed Potatoes and Broccoli

Caprese Style Chicken Milanese \$24

Arugula Tomato Bruschetta, Mozzarella, Lemon, Balsamic Glaze

Red Snapper \$29

Cucumber Salsa, Smashed Potatoes, Sautéed Spinach

Wild Striped Bass \$29

Mango Salsa, Brussel Sprouts, Spicy Tomato Confit, Smashed Potatoes, Grilled Crostini

Black Spaghetti \$32

Shrimp, Scallops, Sesame Seeds, Scallions, Tomatoes, Asparagus, Butter White Wine