

Items and prices are subject to change

12/31/2025

Four Course Dinner

Includes Appetizer, Salad, Main Course, and Dessert

First Course

Lobster Bisque Soup

Rock Shrimp Arribiatta Rock Shrimp Sautéed in Olive Oil, Garlic, White Wine And Crushed Red Pepper. Garnished with Tomato Concasse and Fresh Chives.

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 Balsamic Dressing

Lobster Filled Ravioli Tomato Basil Cream Sauce with Shiitake Mushrooms

Eggplant Rollatine Filled with Ricotta and Parmesan Cheese

Stuffed Portabella Mushrooms Stuffed with Seafood Imperial, finished with Chardonnay Wine Sauce

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

Filet Mignon Grilled, 10 oz Beef Tenderloin Topped with Herb Bread Crumbs **85**
Finished with Demi-Glaze Sauce

Surf and Turf 8oz Lobster Tail and 8oz. Filet Mignon **95**
Finished with Demi-Glaze Sauce

22 oz. Prime Cowboy Steak Grilled with Herb Butter and Crispy Onions **90**

Rack of Lamb Encrusted with Seasoned Bread Crumbs and Served with
A Honey Mint Sauce **85**

Lobster Tails 2 / 8 oz. Lobster Tails Served Broiled with Drawn Butter **95**

Seafood Medley Broiled Stuffed Lobster Tail with Crabmeat Imperial,
Shrimp, Scallops, Crab Cake and Salmon **85**

Bronzini Filet Mediterranean Sea Bass Stuffed with Crab
and Lobster Imperial. Beurre Blanc Sauce **80**

Halibut Pan Seared, Filet, over Lobster Risotto **85**

Seafood Risotto Shrimp, Scallops, Lobster, Asparagus,
Grape Tomato and Shiitake Mushrooms, with White Truffle Essence **85**

Chilean Sea Bass Pan Seared in a Roasted Garlic Sauce with
Tomato Concasse, Asparagus, Shiitake Mushrooms and Shrimp **85**

Grouper Filet Pan-Seared with Artichoke Hearts, Shiitake Mushrooms,
Sun-Dried Tomatoes, in a Chardonnay Wine Sauce Garnish with Shrimp **80**

Chicken Francese or Parmigiana **65**

Veal Francese or Parmigiana **75**

Penne alla Vodka Quill shaped Pasta in Tomato Basil Cream Sauce with
Parmesan Cheese **55**

Add Chicken or Shrimp **62**

Dessert

Choose from Our Irresistible Array of Festive Favorites

Children's Menu

For Our Guests Ten and Under

INCLUDES SALAD BEVERAGE
AND DESSERT

<i>Filet Mignon 8 oz. Grilled</i>	43
<i>Lobster Ravioli in a Tomato Basil Cream Sauce with Shiitake Mushrooms</i>	33
<i>Shrimp Francese served over linguini</i>	33
<i>Chicken Francese or Parmigiana</i>	28
<i>Penne Pasta with Vodka or Marinara Sauce</i>	26
<i>Chicken Fingers with French Fries</i>	26