

DAILY
October 21, 2014



SPECIALS

APPETIZERS

French Onion Soup red and yellow onions leeks shallots and scallions cooked in a savory beef broth with sherry wine topped with a crouton and gruyere cheese....7.95

Spinach Salad baby spinach red onions apples crumbled bleu cheese and toasted almonds all tossed with apple cider vinaigrette....8.95

Spicy Tuna Dip fresh tuna mixed with cream cheese jalapeno and chipotle peppers served warm with celery carrots pita bread and crackers...9.95

Sesame Tuna Salad six ounce fillet of black and white sesame seed encrusted tuna served over a salad of nappa cabbage radicchio red and yellow bell peppers all tossed with miso vinaigrette....8.95

Blackened Salmon Salad mesculin greens red onions strawberries blueberries and feta cheese all tossed with balsamic vinaigrette and topped with blackened salmon....13.95

ENTREES

Veal Short-Rib fourteen ounce veal short-rib braised in red wine and served over sautéed barley with soy beans oven roasted parsnips and butternut squash...21.95

Pork Chop a twelve ounce bone-in center cut loin chop served over mashed sweet potatoes topped with fennel apple slaw....23.95

Seafood Risotto sautéed shrimp scallops clams green lip mussels and calamari served over saffron risotto with green peas and tomatoes...28.95

Tenderloin Special grilled beef tenderloin sliced and served over peruvian purple potato gratin and sautéed broccoli rabe topped with cipollini onion demi-glace...30.95

Tuna Special pan seared tuna steak served over scallion wild rice and roasted asparagus topped with three grilled shrimp and a basil burre blanc....32.95

Sea Bass Special pan seared chilean sea bass atop creamy goat cheese polenta with spicy tomato broth and artichoke tapenade....39.95

Chicken Chesapeake pan seared chicken breast served over whipped potatoes and roasted asparagus topped with crab imperial and a sherry cream sauce...23.95

Pasta of the Day sautéed shrimp chorizo sausage clams red onions broccoli rabe and tomatoes in extra virgin olive oil with garlic and chile flake tossed with linguini pasta...24.95

FRESH CATCH

Salmon, Tuna, Tilapia and Chilean Sea Bass

Any fresh catch can be pan seared, broiled, blackened, grilled or fried, topped with a lemon burre blanc sauce

FRESH OYSTERS

Blue Point Long Island, N.Y. \$23 Dozen

Chincoteague Virginia \$19 Dozen

Wianno Massachusetts \$25 Dozen

Taunton Bay Maine \$23 Dozen

DESSERTS

Crème Brulee, White Chocolate Bread Pudding w/ Kentucky Bourbon Sauce, Derby Pie and N.Y. Cheesecake w/ Fresh Blueberry Topping