

12/31/2017

## **Complete Dinner**

*Includes Appetizer, Salad, Main Course, and Dessert*

### **First Course**

***Lobster Bisque Soup***

***Stuffed Portabella Mushroom Filled with shrimp, scallops, crab and lobster***

***Broiled Lump Crab Cake with a Dijon mustard sauce***

***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 a balsamic  
dressing***

***Lobster Filled Ravioli Tomato basil cream sauce with shiitake  
mushrooms***

***Eggplant Rollatine Filled with ricotta and parmesan cheese***

### **Salad**

***House Salad Tri-Color baby lettuce in balsamic vinaigrette***

***Caesar Salad Romaine lettuce with our classic Caesar dressing***

## MENU AND PRICES SUBJECT TO CHANGE

### Main Course

*Complemented with Roasted Red Potato and Vegetable Medley*

<i><b>Filet Mignon</b> Grilled beef tenderloin topped w/ herb bread crumbs finished with a brandy demi-glaze</i>	<b>62</b>
<i><b>Surf and Turf</b> 8oz lobster tail and 8oz. filet mignon topped w/ herb bread crumbs and finished with a brandy demi-glaze</i>	<b>68</b>
<i><b>Roast Prime Rib of Beef</b> in Natural Juices</i>	<b>60</b>
<i><b>Broiled Seafood Medley</b> Stuffed lobster tail with crabmeat imperial, shrimp, scallops, crab cake and tilapia</i>	<b>60</b>
<i><b>Bronzini</b> Whole boneless Mediterranean sea bass stuffed with crab and lobster imperial. Beurre blanc sauce</i>	<b>60</b>
<i><b>Chilean Sea Bass</b> Pan-seared in a roasted garlic sauce with tomato concasse, asparagus, shiitake mushrooms and rock shrimp</i>	<b>62</b>
<i><b>Salmon Filet</b> Pan-seared, topped with artichoke hearts, sundried tomatoes, shiitake mushrooms, and jumbo lump crabmeat finished in a chardonnay beurre blanc sauce</i>	<b>55</b>
<i><b>Veal Loin Chop</b> Grilled and served with a wild mushroom sauce</i>	<b>60</b>
<i><b>Grouper Filet</b> Baked with oreganata bread crumbs and lump crabmeat finished with white wine lemon butter</i>	<b>55</b>
<i><b>Veal Rollatini</b> Veal scaloppini stuffed with lobster meat, prosciutto and fontina cheese. Finished with wild mushroom sauce</i>	<b>55</b>
<i><b>Chicken Francese or Parmigiana</b></i>	<b>46</b>
<i><b>Veal Francese or Parmigiana</b></i>	<b>55</b>
<i><b>Lobster Tails Twin 8 oz.</b> Two tails served broiled w/ drawn butter</i>	<b>68</b>
<i><b>Broiled Stuffed Shrimp</b> Lump crabmeat imperial</i>	<b>55</b>

### Dessert

*Choose from Our Irresistible Array of Festive Favorites*