

Fish

<p>Almond Crusted Salmon 20.00 <i>Fresh salmon encrusted with sliced almonds and pan roasted, served with an arugula salad.</i></p> <p>Grilled Salmon with Sweet and Spicy Pineapple Salsa 20.00 <i>Fresh salmon seasoned and grilled to perfection topped with a sweet and spicy pineapple salsa.</i></p> <p>Tilapia & Shrimp Livornese Tomatoes, green olives, capers, onions with a fresh tomato and white wine sauce. 23.00</p>	<p>Shrimp Oreganata 21.00 <i>Six shrimp baked in the oven with scampi sauce, oreganata bread crumbs and fresh lemon.</i></p> <p>Seafood Risotto 26.00 <i>Creamy risotto with shrimp, mussels, calamari, clams, sundried tomatoes, mushrooms and fresh spinach.</i></p> <p style="text-align: center;">Bistro Bouillabaisse 27.00 <i>Fresh fish of the day, haddock, clams, mussels and shrimp cooked in a homemade fish broth with saffron and vegetables served with crunchy crostini spread with an arugula pesto.</i></p>
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Chicken

<p>Chicken Caprese 21.00 <i>Sautéed chicken with fresh tomatoes, basil and garlic simmered in white wine butter sauce finished with homemade mozzarella and balsamic glaze.</i></p> <p>French Onion Chicken Gratin 21.00 <i>Sautéed chicken simmered in a reduced French onion soup topped with mozzarella served over a crispy crostini.</i></p>	<p>Chicken with Broccoli Rabe and Fresh Mozzarella 21.00 <i>Grilled chicken simmered in a white wine garlic sauce with broccoli rabe finished with house made mozzarella.</i></p> <p>Chicken with Smoked Tomatoes and Mushrooms 22.00 <i>Sautéed chicken simmered in a bur blanc sauce with smoked tomatoes and mushrooms.</i></p> <p style="text-align: center;">Lemon Chicken Sautee 22.00 <i>Sautéed chicken simmered in a lemon butter sauce with sautéed spinach, sun dried tomatoes and mushrooms.</i></p>
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Pork

<p>Bacon and Cheddar Stuffed Chop 24.00 <i>Double cut pork chop stuffed with bacon and cheddar encrusted with panko breadcrumbs finished with a mushroom marsala sauce.</i></p>	<p>Mediterranean Pork Chop Double cut pork chop stuffed with bacon and feta cheese grilled to perfection and topped with a Greek olive salad. 24.00</p> <p style="text-align: center;">Grilled Double Cut Port Chop 21.00 <i>Double cut pork chop grilled to perfection finished with a hot cherry pepper port wine sauce.</i></p>
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Steak

<p>Worcestershire Steak with Mushrooms and Onions 28.00 <i>Grilled Ribeye topped with sautéed mushrooms and onions in a red wine and Worcestershire sauce.</i></p> <p>Char grilled Shell Steak 26.00 <i>14oz. Shell Steak seasoned and grilled to perfection.</i></p>	<p>Blue Cheese Steak Au Poivre 29.00 <i>Shell steak encrusted with black peppercorns, pan seared and finished with a brandy cream sauce tossed with crumbled bleu cheese.</i></p> <p>Grilled Ribeye with Wild mushroom Tapenade. 28.00 <i>Ribeye grilled to perfection topped with a tapenade of mushrooms, black olives, garlic and fresh basil.</i></p>
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