

12/31/2011

## **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***

***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  
With balsamic dressing***

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

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

***Stuffed Artichoke Bottoms Stuffed with crab imperial in a white wine lemon sauce***

### **Salad**

***Our Special 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*

<b>Chilean Sea Bass</b> Pan-seared in a roasted garlic sauce with tomato concasse, asparagus, shiitake mushrooms and rock shrimp	55.00
<b>Filet Mignon</b> Grilled beef tenderloin topped with herb bread crumbs finished with a brandy demiglaze	58.00
<b>Surf and Turf</b> 8oz lobster tail and 8oz. filet mignon topped with herb bread crumbs and finished with a brandy demiglaze.	64.00
<b>Broiled Seafood Medley</b> Stuffed lobster tail w/ crabmeat imperial, shrimp, scallops, crab cake and tilapia. Chardonnay wine sauce	56.00
<b>Veal Rib Chop</b> Grilled and served with a wild mushroom sauce	54.00
<b>Tilapia Filet</b> Broiled and stuffed with seafood imperial, shrimp, scallops, crab and lobster. Finished with Chardonnay buerre blanc	49.00
<b>Baramundi Filet</b> Served with artichoke hearts, sundried tomatoes, shiitake mushrooms and jumbo lump crabmeat in a Chardonnay buerre blanc sauce.	54.00
<b>Veal Rollatini</b> Veal scaloppini stuffed w/ lobster meat, prosciutto and mozzarella cheese in a wild mushroom sauce	52.00
<b>Twin 8 oz. Lobster Tails</b> Served broiled with drawn butter	65.00
<b>Macadamia Encrusted Salmon</b> in citrus buerre blanc	49.00
<b>Broiled Stuffed Shrimp</b> with Lump Crabmeat Imperial	52.00
<b>Roast Prime Rib of Beef</b> in Natural Juices	53.00
<b>Chicken Francese</b> Breast of chicken dipped in flour and egg then sautéed in lemon, butter and white wine	40.00

## **Dessert**

*Choose from Our Irresistible Array of Festive Favorites*

Menu Items and Pricing Subject to Change

# **Children's Menu**

## **Under Ten Years Old**

INCLUDES SALAD BEVERAGE  
AND DESSERT

<i>One 8 oz. Lobster Tail Served broiled w/ drawn butter</i>	22.00
<i>Lobster Ravioli in a tomato basil cream sauce with shiitake mushrooms</i>	19.00
<i>Broiled Stuffed Shrimp w/ Lump Crabmeat Imperial</i>	18.00
<i>Roast Prime Rib of Beef in Natural Juices</i>	18.00
<i>Chicken Francese Breast of chicken dipped in flour and egg then sautéed in lemon, butter and white wine</i>	17.00
<i>Penne Pasta with Vodka or Marinara Sauce</i>	15.00