

ALL IN THE FAMILY MENU

HOT APPETIZERS

CLAMS OREGANATA

BAKED LITTLE-NECK CLAMS WITH GARLIC, OREGANO AND TOASTED BREADCRUMBS

SEAFOOD PAELLA

SAFFRON RICE MIXED WITH AN ARRAY OF FRESH SEAFOOD

SAUSAGE AND PEPPERS

HOMEMADE CREPES

FILLED WITH DUCK CONFIT & WILD MUSHROOMS

MEDITERRANEAN STYLE CHICKEN KABOBS

EGGPLANT ROLLATINI

BANG BANG SHRIMP

CRISPY SHRIMP TOSSED IN OUR CHEFS SPECIAL SAUCE

COLD APPETIZERS

CURED MEAT & CHEESE PLATE

SLICED PROSCIUTTO DI PARMA, CAPPICOLA, HARD SALAMI, PROVOLONE, SMOKED GOUDA, PARMIGGIANO REGGIANO

SEAFOOD SALAD

SHRIMP, SCALLOPS, & OCTOPUS IN A LEMON OREGANO DRESSING

LEMON CHICKEN ORZO SALAD

CAPRESE SALAD

FRESH MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL OLIVE OIL AND AGED BALSAMIC VINEGAR

SESAME CRUSTED AHI TUNA SALAD

SERVED WITH A SOY GINGER VINAIGRETTE

PRE SET SALAD (SELECT ONE)

CAESAR SALAD

HEARTS OF ROMAINE, SUNDRIED TOMATOES, WITH A PARMESAN & GARLIC CROSTINI

HOUSE SALAD

CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES & RED ONIONS IN A BALSAMIC VINAIGRETTE

KALE SALAD

TOASTED PECANS, CRANBERRIES, AND PARMESAN, IN A LEMON VINAIGRETTE.

ARUGULA SALAD

PARMESAN CHEESE, ROASTED TOMATOES, IN A BALSAMIC VINAIGRETTE

THE WEDGE

BABY ICEBERG LETTUCE, RED ONIONS, TOMATOES, CRUMBLER BACON & SOURDOUGH CROUTONS IN A BLUE CHEESE DRESSING.

PASTA COURSE (SELECT ONE)

RIGATONI

WITH A HOUSE-MADE MARINARA SAUCE

PENNE

WITH SUNDRIED TOMATOES, SPINACH & ROASTED PEPPERS IN A WHITE WINE SAUCE

CHEESE TORTELLINI

WITH A PLUM TOMATO SAUCE

FUSSILLI

WITH A PESTO CREAM SAUCE & SUNDRIED TOMATOES

PENNE ALA VODKA

WITH A TOMATO CREAM SAUCE

DUET ENTREES

THESE COMBINATIONS ARE RECOMMENDED BY OUR CHEF AND ARE BEST SUITED TOGETHER FOR FLAVOR AND APPEARANCE.

*VEGETARIAN OPTION WILL BE PROVIDED

BRAISED SHORT RIB & CHICKEN MARSALA

CENTER CUT SIRLOIN & CHICKEN MARSALA

HAND SLICED NY STRIP & CHICKEN MARSALA

BRAISED SHORT RIB & ALMOND AND ROSEMARY CRUSTED CHICKEN BREAST

CENTER CUT SIRLOIN & ALMOND AND ROSEMARY CRUSTED CHICKEN BREAST

HAND SLICED NY STRIP & ALMOND AND ROSEMARY CRUSTED CHICKEN BREAST

BRAISED SHORT RIB & MISO GLAZED SALMON

CENTER CUT SIRLOIN & MISO GLAZED SALMON

HAND SLICED NY STRIP & MISO GLAZED SALMON

BRAISED SHORT RIB & ATLANTIC COD - WITH A MANGO SALSA

CENTER CUT SIRLOIN & ATLANTIC COD - WITH A MANGO SALSA

HAND SLICED NY STRIP & ATLANTIC COD - WITH A MANGO SALSA

CHICKEN FRANCESE & SEA BASS- SHRIMP, LEMON, & CREAM SAUCE

CHICKEN FRANCESE & PAN SEARED ATLANTIC SALMON

SERVICE CHARGES & APPLICABLE SALES TAX WILL BE ADDED TO THE FINAL INVOICE