



ANTIPASTI

Artichoke and Spinach Dip

\$14.95

Lobster and Crab Cakes

\$19.95

Crab Claws

\$24.95

Shrimp Cocktail

\$18.95

Prosciutto Stuffed Mushrooms

\$15.95

INSALATA & ZUPPA

Lobster Bisque

Cup \$9.95

Bowl \$12.95

Roasted Tomato & Sweet Corn

Cup \$7.95

Bowl \$9.95

Gorgonzola Salad

Mixed greens, pancetta, toasted walnuts and creamy gorgonzola dressing

\$11.95

Insalata Corazon

Hearts of palm, artichoke hearts and mushrooms tossed in garlic lemon vinaigrette over a bed of spinach

\$11.95

Caesar Salad

\$9.95

ENTREES

Blackened Chicken Crepes

Homemade crepes folded with blackened chicken and Italian vegetables, baked in slightly spicy bechamel

\$21.95

Eggs Benedict

Poached eggs over english muffin, prosciutto and hollandaise, Italian hash browns

\$19.95

Salmon a la Oscar

Alaskan salmon grilled and topped with asparagus, blue crab and hollandaise

\$31.95

Italian Omelet

Salami, pepperoni, mortadella and feta cheese with sundried tomato sauce, Italian hash browns

\$22.95

Spaghetti con Polpeti

Italian meatballs with tomato basil sauce

\$19.95

Fettucine Carbonara \$22.95

Mushrooms, asparagus, crispy pancetta and parmesan cream sauce

Pollo Monsignore

Chicken breast stuffed with prosciutto and fontina cheese in a mushroom cream sauce

\$24.95

Rombo al Granchio

Filet of halibut pan seared, top w/crab meat, asparagus points and vodka lime cream sauce

\$32.95

Fileto Cognac

Petit filet mignon in a rich cognac sauce

\$36.95

Vitello alla Marsala

Veal scalloppin sauteed w/ crimini mushrooms and marsala wine sauce

\$31.95

Pollo Aglio Oleo

Chicken breast topped with sauteed spinach and roasted red bell peppers in garlic olive oil

\$23.95

20% Gratuity and tax not included