

**ITEMS AND PRICES ARE SUBJECT TO CHANGE**

12/31/2024

## **Four Course Dinner**

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

### **First Course**

***Lobster Bisque Soup***

***Rock Shrimp Arrabiatta*** Rock Shrimp Sautéed in Olive Oil, Garlic, White Wine And Crushed Red Pepper. Garnished with Tomato Concasse and Fresh Chives.

***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 Balsamic Dressing

***Lobster Filled Ravioli*** Tomato Basil Cream Sauce with Shiitake Mushrooms

***Eggplant Rollatine*** Filled with Ricotta and Parmesan Cheese

***Stuffed Portabella Mushrooms*** Stuffed with Seafood Imperial, finished with Chardonnay Wine Sauce

### **Salad**

***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>Filet Mignon</b> Grilled, 10 oz Beef Tenderloin Topped with Herb Bread Crumbs Finished with Demi-Glaze Sauce	<b>80</b>
<b>Surf and Turf</b> 8oz Lobster Tail and 8oz. Filet Mignon Finished with Demi-Glaze Sauce	<b>90</b>
<b>22 oz. Prime Cowboy Steak</b> Grilled with Herb Butter and Crispy Onions	<b>85</b>
<b>Rack of Lamb</b> Encrusted with Seasoned Bread Crumbs and Served with A Honey Mint Sauce	<b>80</b>
<b>Lobster Tails</b> 2 / 8 oz. Lobster Tails Served Broiled with Drawn Butter	<b>90</b>
<b>Seafood Medley</b> Broiled Stuffed Lobster Tail with Crabmeat Imperial, Shrimp, Scallops, Crab Cake and Salmon	<b>80</b>
<b>Bronzini Filet</b> Mediterranean Sea Bass Stuffed with Crab and Lobster Imperial. Beurre Blanc Sauce	<b>75</b>
<b>Diver Scallops</b> Pan Seared over White Truffle Risotto with a Caper Beurre Blanc Sauce	<b>80</b>
<b>Seafood Risotto</b> Shrimp, Scallops, Lobster, Asparagus, Grape Tomato and Shiitake Mushrooms, with White Truffle Essence	<b>80</b>
<b>Chilean Sea Bass</b> Pan Seared in a Roasted Garlic Sauce with Tomato Concasse, Asparagus, Shiitake Mushrooms and Shrimp	<b>80</b>
<b>Grouper Filet</b> Pan-Seared with Artichoke Hearts, Shiitake Mushrooms, Sun-Dried Tomatoes, in a Chardonnay Wine Sauce Garnish with Shrimp	<b>75</b>
<b>Chicken Francese or Parmigiana</b>	<b>60</b>
<b>Veal Francese or Parmigiana</b>	<b>70</b>
<b>Penne alla Vodka</b> Quill shaped Pasta in Tomato Basil Cream Sauce with Parmesan Cheese	<b>50</b>
<b>Add Chicken or Shrimp</b>	<b>57</b>

## Dessert

Choose from Our Irresistible Array of Festive Favorites

## **Children's Menu**

### **For Our Guests Ten and Under**

**INCLUDES SALAD BEVERAGE  
AND ICECREAM**

<i>Filet Mignon 8 oz. Grilled</i>	<b>38</b>
<i>Lobster Ravioli in a Tomato Basil Cream Sauce with Shiitake Mushrooms</i>	<b>28</b>
<i>Shrimp Francese served over linguini</i>	<b>28</b>
<i>Chicken Francese or Parmigiana</i>	<b>23</b>
<i>Penne Pasta with Vodka or Marinara Sauce</i>	<b>21</b>
<i>Chicken Fingers with French Fries</i>	<b>21</b>