# DINNER

# **APPETIZERS**

# Goat Cheese & Prosciutto 18.50

Pan seared served over mixed local organic lettuce and raspberry vinaigrette

## Sesame Crusted Tuna Tataki 20.00

Sushi grade tuna, wasabi, green pea puree, wakame, and teriyaki glaze

# Beef Carpaccio 20.00

Thinly sliced Angus beef, truffle mayonnaise, garlic crouton, arugula and Parmesan cheese

# Eggplant Carpaccio 19

Luke warm thinly sliced eggplant, tossed gooseberry, cherry tomato, balsamic drizzle and basil pesto

# Garlic Escargots 1/2 dozen 15.50

Sizzling hot, cooked in garlic herb butter

# Fried Calamari 17<sup>-50</sup>

Tubes only, with marinara dipping sauce

## Spicy Shrimp 18.50

Tossed in a spicy cream sauce, with asparagus

#### Baltimore Style Crab Cake 19.00

Served with roasted pepper aioli

## Porcini & Truffle Ravioli 18.50

With creamy truffle sauce and Parmesan cheese

# Rockefeller Oysters 3 pcs 24<sup>.00</sup>

Grilled oysters topped with
Parmesan cheese, spinach,
parsley, and lemon

6 pcs 45.00

# SOUPS

Creamy Tomato Soup	10.00
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Grandma's recipe

#### Caribbean Seafood Soup 14.00

A must try

# **SALADS**

## Caesar Salad 14.00

Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese

Add: Chicken 4.00 | Shrimp 6.00 | Beef 6.00

#### Caprese Salad 16.00

Sliced tomato, fresh mozzarella, arugula, pesto, fresh basil, olive oil and aged balsamic glaze

#### Matthew's Salad 18.00

With grilled chicken breast, golden delicious green apple, walnuts, mixed organic local lettuce and a light curry dressing



# DINNER

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## Tuscan Gnocchi Italian Potato dumplings served with creamy roasted bell pepper sauce, sun-dried tomato, basil and arugula

## **Stuffed Eggplant** Oven-baked eggplant filled with creamy risotto, yellow squash, and a black olive marinade

Pan-Seared Grouper	34.00
Served with a seafood risotto, seasonal	
vegetables, and shrimp sauce	

Catch of the Day	<b>38</b> .00
Ask your waiter for today's fresh catch	

#### **39**.00 Sesame Tuna Steak Seared and served with soba noodles, Asian

vegetables, crispy onion and a teriyaki sauce

# Piña Colada Shrimp Bowl

Prepared with pineapple and Caribbean rum in a creamy coconut sauce, served with rice and seasonal vegetables

## **42**.00 **Grilled Octopus**

Served with roasted baby potatoes tossed with Spanish chorizo chunks, pickled onions and a tangy paprika cream

#### Seabass 41.00 Pan-seared, served with lemon Parmesan risotto, asparagus and white wine sauce

38.00 **Beef Tips** Beef tenderloin tips, fettucine and creamy truffle sauce

#### **53**.00 **8oz Filet Mignon**

Angus Certified and served with mashed potato, seasonal vegetables and creamy pepper sauce

Add: 4 Garlic shrimp 12.00

### **Chicken Cordon Bleu**

**33**.00

Breaded chicken breast, stuffed with ham and Gouda cheese, served with mashed potato, seasonal vegetables and a mushroom sauce

#### Steak & Lobster **51**.00

6oz tenderloin and 4oz lobster served with Parmesan potato mousseline, green asparagus, and béarnaise sauce

#### 55.00 12oz Rib Eye

Grilled grass-fed beef, roasted baby potatoes, caramelized onions and cowboy butter

# Sammy's Chicken Parmigiana

**33**.00

All time favorite breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta

# Lasagna Bolognese

28.00

USDA Ground beef, mozzarella cheese, fresh tomato sauce

# SIDE ORDERS

Sautéed Spinach	6.00
Mashed Potato	6.00
Roasted Baby Potatoes	6.00
White Rice	6.00
French Fries	6.00
Vegetables	6.00

