

# Happy New Year 2014

**Seatings: 5:00 7:00 9:30**

**Midnight celebration with complimentary champagne toast  
Live Music 9:00 featuring Airborne Jazz Band**

## **APPETIZERS**

**Shrimp Bisque 11**

**Oysters 14**

Six blue point oysters served on the half shell with a citrus mignonette

**Fried Calamari 14**

Crispy and tender, creamy ponzu sauce

**Crab Cakes 15**

Pan seared lump crab cakes, baby spinach and jicama salad, lemon sherry aioli

**Pane Cotto 12**

Escarole and cannellini bean casserole baked with cubed bread and parmigiano reggiano

**Shrimp Cocktail 15**

Served with our own horseradish cocktail sauce

**Tuna Tartar 16**

Ahi tuna, Asian pears, ginger, soy sauce, sesame oil, wasabi aioli, cucumber

**Eggplant Rollatini 12**

Egg battered eggplant slices rolled with ricotta and parmigiano, pomodoro sauce

**Meatballs 12**

Certified Angus meatballs, plum tomato sauce, fresh ricotta

**Clams Casino 13**

Red bell pepper, onion, bacon, garlic butter

**Mozzarella Caprese 13**

Sliced fresh mozzarella and tomato, basil, virgin olive oil

**Baby Arugula Salad 9**

Poached pears, caramelized walnuts, lemon mascarpone dressing

**Classic Caesar Salad 9**

**Goat Cheese Mesclun Salad 10**

Baked walnut crusted goat cheese, sliced pears, cava vinaigrette

# ENTREES

## **Lobster and Ravioli 34**

10 ounce Maine lobster tail served with lobster filled ravioli and roasted asparagus, pink lobster sauce

## **Shrimp and Scallops 29**

Egg-battered scallops and pan seared shrimp in a lobster reduction, sauteed spinach, potato puree

## **Chilean Sea Bass 32**

Blackened with Cajun spice served over a picked lobster risotto

## **Salmon 28**

Pan seared fresh Canadian salmon over sautéed spinach, fingerling potatoes, olives, pancetta, littleneck clams, garlic, white wine broth

## **Tilapia Puttanesca 25**

Tilapia filets sautéed with plum tomatoes, olives, capers and garlic, angel hair pasta

## **Penne and Shrimp Vodka 27**

Jumbo shrimp, penne pasta, vodka pink cream sauce, parmigiano reggiano

## **Gnocchi 23**

House made dumplings, plum tomato sauce, fresh mozzarella, parmigiano

## **Chicken Valdostana 25**

Egg-battered boneless breast layered with Parma prosciutto and fontina cheese served over spinach, demi-glaze

## **Rack of Lamb 33**

Herb crusted, green peppercorn cognac sauce, asparagus, potato gratin

## **Filet Mignon 33**

Pan seared 9 ounce Angus filet mignon topped with a gorgonzola cream sauce, served with a portabella mushroom stuffed with gorgonzola and roasted peppers and potato puree

## **NY Strip Steak 32**

14 oz grilled Certified Angus beef, sautéed oyster mushrooms, scalloped potato gratin

## **Roasted Veal 28**

Thinly sliced veal served with a wild mushroom cream sauce, pappardelle pasta, parsley emulsion, parmigiano

## **Roasted Pork Tenderloin 27**

Pork tenderloin, dried cherries, port wine reduction served with green beans, potato puree

## **Pork Ossobuco 28**

Six hour braised pork ossobuco served over risotto Milanese with a vegetable infused natural reduction

## **Beef Short Rib 28**

Slow-braised short rib, potato puree, sauteed vegetables, Rioja sauce