

BRIE EN CROUTE

Topped with Apricot and Almonds and Baked Golden, Garnished with Grapes, Berries, and Grilled Brioche.

CRAB CAKES

Three Sautéed Cakes Nested Atop Assorted Greens with Remoulade and Mustard Sauces.

PETITE STEER TENDERLOIN BORDURE

Center-Cut Petite Fillet Served with Red Wine Sauce on the Side and Herb Whipped Potato.

HOUSE MADE CORN FLATBREAD

Topped with Duck Chorizo, Lime Cilantro, Jalapeno Cream, and Queso Manchego.

SURF AND TURF BROCHETTES

Fresh Scallops and Beef Brochettes Atop Tomato Rice Topped with Cilantro Salsa

CATALAN FIDEAU

Sautéed Shrimp, Whitefish, and Mussels with House Lemon Pomodoro Sauce Atop chopped Noodles.

PEPPERED BEEF

Seared Tenderloin Tips, Onions, Mushrooms, and Poblano Peppers Topped with Melted Pepper Jack and Whipped Potatoes.

BASKET OF HOUSE MADE CHIPS

Served with Bacon Aioli on the Side.

PANKO BREADED PORK RIBEYE

Topped with Pickled Pork Skin Salad and Lemon Beurre Blanc.

SEARED FRESH SEA SCALLOPS

Atop Sautéed Spinach with Fresh Minted Cherry Tomato Mustard Sauce and Crispy Sopressatta.

SAUTEED VEAL SWEETBREADS PORTOFINO

Floured and Sautéed with Portabella Mushrooms, Capers, and Port Wine with Angel Hair Pasta.

SEA SCALLOPS RUMAKIS

Six Panko Breaded and bacon Wrapped Scallops Served with Cocktail Sauce.

SEAFOOD WELLINGTON FINE HERBES

Lobster, Shrimp, Crab, Salmon, Wrapped in Puff Pastry Atop a Champagne Fresh Herb Sauce, Parmesan Risotto.

STRIPLOIN SLIDERS

Topped with Caramelized Onions on Baguettes with Wine Dipping Sauce on the Side and Cottage Fried Potatoes.

VEGETARIAN EGGPLANT PARMESAN

Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.