

# 20 *happy* 26 NEW YEAR

## FEATURED MENU

### Starters

#### SHRIMP COCKTAIL 15

(4) jumbo shrimp, cocktail sauce, lemon

#### SEARED AHI TUNA 18

sesame seed encrusted seared ahi tuna,  
arugula asian salad, blood orange sorbet,  
sriracha aioli

#### BLACKBERRY BRUSCHETTA 14

fresh blackberries, honey balsamic glaze,  
soften goat cheese, candied pecan, basil

#### STEAMED MUSSELS 15

1 lb. new zealand mussels, white wine, shallots  
fresh parsley, toasted crostini

### Entrees

#### SEAFOOD SCAMPI 32

shrimp, scallops, clams, white wine, butter,  
garlic, red onion, red pepper, parmesan, linguini

#### TWIN LOBSTER TAILS 42

(2) 4oz lobster tails. drawn butter. served  
with rice pilaf & asparagus

#### CHICKEN PARMESAN 23

pounded & breaded chicken breast, fresh  
mozzarella, sizzling marinara cream, linguine,  
basil

#### SMOKED PRIME RIB 12oz 38 / 16oz. 42

house smoked & roasted hand cut prime rib.  
served with mashed potatoes, asparagus & au jus.  
add (3) grilled shrimp 12 / add 4oz. lobster tail 16

#### CAPRESE CHICKEN 24

marinated grilled chicken breast, cherry tomato,  
fresh mozzarella, basil pesto, balsamic drizzle.  
served over mashed potatoes & green beans

#### SALMON FLORENTINE 31

6oz. poached atlantic salmon filet, cherry  
tomato, spinach, white wine garlic cream. served  
with rice pilaf, asparagus. & topped with shrimp

#### CLICRAB CAKES 24

(2) pan seared maryland style crab cakes, cajun  
remoulade. served with rice pilaf & asparagus

#### LOBSTER RAVIOLI 32

savory lobster ravioli, champagne saffron  
cream sauce, parmesan cheese

### Dessert

#### BANANAS FOSTER CHEESECAKE 11

NY style cheesecake, boozy caramel sauce,  
fresh bruleed bananas, whip cream