

SPECIALS MENU



Soup

Sage Soup \$8
savory chicken and herb broth with spinach, basil, and shrimp

Italian Wedding Soup \$8
hearty meatballs, vegetables, and pasta

Appetizers

Grilled Calamari \$18
served over mixed greens with olive oil, garlic, lemon sauce, and chili pepper flakes

Shrimp Lejon \$15
shrimp stuffed with basil, crab and horseradish, wrapped in crispy bacon and topped with lamais dressing

Lobster Ravioli \$18
served over sauteed spinach in a pink vodka sauce

Entree

Crispy Half Duck \$32
served over roasted potato, spring mix topped with sweet raspberry sauce

Seafood Trio \$35
grilled salmon, scallops and shrimp over sauteed spinach with a caper lemon sauce

Chicken Parmesan \$26
fried chicken filet topped with mozzarella cheese and parmesan sauce

Stuffed Flounder \$38
spinach and crabmeat over mash with a lemon le blanc sauce

Grilled Ahi Tuna \$35
served over risotto topped with tomato, scallion, sundried tomato, asparagus, and capers

Veal Parmesan \$30
breaded veal fried and topped with mozzarella cheese and a parmesan sauce

Grouper Filet \$32
tahini, tomato and scallion over roasted potato with shrimp

Grilled Swordfish \$32
served over spinach with a provencal sauce, topped with grilled shrimp

Stuffed Veal Chop \$45
served over mashed potato, porcini sauce and shrimp

Grilled Cajun Mahi-Mahi \$32
tahini, tomato and scallion over roasted potato with shrimp

Grilled Cajun Scallops \$36
served over spinach risotto topped with bruschetta drizzle

Stuffed Baby Rack of Lamb \$48
stuffed with spinach and roasted pepper served over mashed potato topped with goat cheese and a red wine sauce

Grilled Whole Red Snapper \$32
served with olive oil and a garlic lemon sauce with a side of linguine aglio e olio

Pistachio Almond Salmon \$33
served with asparagus risotto topped with shrimp and a mango, pineapple sauce

Grilled Black Angus Steak \$31
served over mashed potato with melted mozzarella cheese, sauteed onion and mushroom, topped with a red wine sauce

Grilled Pompano \$35
served with salsa verde sauce with a side of linguine aglio e olio

Red Snapper Filet \$32
seared with artichoke hearts, capers and basil in a white wine sauce over sauteed spinach and topped with grilled shrimp

Fettucine Smoked Salmon \$29
smoked salmon, spinach, sundried tomato, and crabmeat in a creamy alfredo sauce

Grilled Chilean Sea Bass \$37
served over mashed potato and topped with a porcini mushroom sauce

Seafood Jambalaya \$35
clams, shrimp, grilled calamari, crabmeat and italian sausage served over risotto with a jambalaya sauce

Linguine Bolognese \$25
ground beef and vegetables in a plum tomato sauce and spices

Grilled Whole Branzino \$36
served with salsa verde sauce with a side of linguine aglio e olio

Stuffed Chicken Breast \$28
served alongside spinach, asparagus and mozzarella cheese with mashed potato and cranberry sauce

Fettucine di Mare \$32
scallops, shrimp, salmon, crab meat, and spinach in a lobster pink sauce