



ENTREES

Chicken Or Veal Marsala **\$23/\$28**

mushrooms, shallot, Florio wine sauce

Chicken Or Veal Picatta **\$24/\$29**

caper, white wine butter sauce

Chicken Or Veal Valdostana **\$24/\$29**

prosciutto, Fontina in a white wine butter sauce

Shrimp Scampi **\$28**

white wine-garlic butter sauce, over penne pasta

Herb-Salt Roasted Prime Rib **\$34/\$36**

with pan au jus & horseradish cream

Grilled Jail Island Salmon **\$28**

dill beurre blanc, basmati rice, vegetable du jour

“Just” Jumbo Lump Crab **\$40**

creamy mustard sauce, potato puree, vegetable du jour

Seafood Cioppino **\$45**

lobster tail, clams, shrimp, cod & scallops in saffron chardonnay broth,
roasted garlic aioli, grilled ciabatta

8 oz Lobster Tail **M/P**
served with drawn butter

Bolognese **\$12/\$22**
mezzi rigatoni, pecorino

Penne Vodka **\$10/\$18**
penne with vodka sauce

ANGUS STEAKS

8 oz Filet Mignon **\$44**

16 oz Ribeye **\$47**

CHOICE OF MAITRE D BUTTER, BLUE CHEESE CREAM,
DEMI GLACE OR BERNAISE

