

OPENINGS

SOUP OF THE DAY . . . 2.95

BUTTERNUT SQUASH BISQUE . . . 2.95

EGGPLANT ROLLUPS

sliced eggplant filled with ricotta cheese and baked with a roasted garlic & tomato sauce . . . 7.25

SMOKED TROUT FILLET served with a horseradish and whole grain mustard sauce . . . 7.50

WILD MUSHROOM RISOTTO CAKE

shiitake, portobello & porcini mushroom risotto cake on a bed of field greens drizzled with balsamic vinegar . . . 6.95

STEAMED BABY CLAMS

on a bed of linguini with a garlicky broth. . . 7.50

MARYLAND STYLE CRAB CAKE

fresh maine crabmeat prepared in the southern tradition with a chipotle mayonnaise . . . 7.95

CHEESE & SPINACH RAVIOLI

ricotta cheese in an egg pasta with a creamy tomato sauce . . . 6.95



NEPTUNE'S DREAM

shrimp, sea scallops and salmon blanketed with a lobster & basil cream sauce served on a bed of pasta . . . 19.00

GRILLED SALMON

fillet with a sweet red pepper & dill cream sauce . . . 18.00

PANKO CRUSTED SEA SCALLOPS

fried golden brown with remoulade sauce . . . 19.00

BOUILLABAISSE

shrimp, scallops, salmon and mussels simmered in a light fish broth . . . 19.00

CURRY SHRIMP

a saute of shrimp & vegetables in a green curry sauce with sticky purple rice . . . 19.00

VEAL PICATTA

veal scallopini saute with a lemon caper butter sauce . . . 18.00

WIENER SCHNITZEL

breaded veal cutlet pan-fried with a warm German potato salad . . . 18.00

GRILLED NY STRIP STEAK

12 oz. sirloin steak grilled with a red wine & gorgonzola cheese demi glace . . . 24.00

PECAN CHICKEN

pecan crusted chicken breast saute with a rosemary & cider cream sauce . . 16.00

GRILLED DUCK BREAST

plump breast grilled to perfection with an orange sauce. . . 19.00

PORK CUTLET

breaded & pan-fried pork cutlet with a savory apple sauce . . . 18.00