

Appetizers

Baked Scallops on the Halfshell

Fresh sea scallops baked with a prosciutto ham, and herb butter.

Nine Ninety-Nine

Blackened Shrimp

Seasoned and seared in cast iron. Served with Creole mustard sauce.

Nine Ninety-Nine

Scottish Smoked Salmon

Delicate salmon rosettes served with cream cheese, capers, and red onions.

Eight Ninety-Nine

Escargots

Imported escargots baked in a garlic-herb butter.

Eight Ninety-Nine

French Onion Soup

A rich, sherried onion soup baked with a cap of fontina cheese.

Four Ninety-Nine

Shrimp Cocktail

Six Succulent Shrimp served on a bed of lettuce with our own cocktail sauce.

Eight Ninety-Nine

Stuffed Portabellini Mushrooms

Sautéed mushrooms filled with chevere cheese, scallions and pistachios. Served with a port wine reduction.

Eight Ninety-Nine

Gnocchi ala Tuscany

A potato dumpling pasta simmered in a gorgonzola cheese cream sauce.

Nine Ninety-Nine



Salads and Soup

Strawberry Nut Salad

Spring greens, romaine and iceberg lettuce served with strawberries, almonds and poppy seed dressing.

Five Ninety-Nine

With Entree Two Forty-Nine

Gourmet House Salad

Mixed greens and fresh vegetables topped with toasted pecans. Served with choice of green goddess, sesame vinaigrette or bleu cheese dressings. Sesame vinaigrette topped with Asiago cheese.

Three Ninety-Nine

Caesar Salad

Prepared table side in the classic fashion for two or more.

Four Ninety-Nine per person with entree

Eight Ninety-Nine per person no entree

Soup of the Day

Seasonally selected soup made daily with the freshest ingredients.

Cup: Three Ninety-Nine

Bowl: Four Ninety-Nine

A plate charge of Four Dollars will be added to split entrees

Steaks, Chops, and Veal

Served with house salad, roasted or garlic mashed potatoes and vegetable du jour.

New York Strip

A 10 ounce aged Angus steak in an herb marinade and charbroiled.

Seventeen Ninety-Nine

Tournedos of Beef St. Camille
Medallions of beef sautéed with wild mushrooms in a Madeira sauce.

Market Price

Filet Mignon

One half pound of aged Angus tenderloin grilled and topped with boursin cheese.

Market Price

Scaloppini Piccata
Tender veal slices sautéed with lemon, butter, and veal sauce.

Nineteen Ninety-Nine

Ribeye Steak

A 16 oz. center cut aged ribeye, seasoned and charbroiled.

Twenty Three Ninety-Nine

12 oz. Queen Cut

Nineteen Ninety-Nine

Involtini
Veal slices rolled with capers, tomatoes, garlic and asiago cheese. Served in a white wine butter sauce.

Nineteen Ninety-Nine

Rack of Lamb

Tender New Zealand lamb rack grilled and served with mint jelly.

Twenty Four Ninety-Nine

Veal Marsala
Tender veal slices sautéed with fresh mushrooms and creamy Marsala wine sauce.

Twenty-One Ninety-Nine

Porkchop Toscano

Double cut loin chop, breaded, baked, topped with gorgonzola cream sauce and served with Orzo Toscano.

Nineteen Ninety-Nine



Ala Carte

Asparagus Spears	Three Ninety-Nine
Stuffed Baked Potato	Two Ninety-Nine
Sauteed Mushrooms	Two Ninety-Nine

Seafood

Served with house salad, rice pilaf and vegetable du jour.

Fresh Fish Selection

We find the freshest seafood available and look for a special preparation for you.

Market Price

Zuppa de Pesce

A Mediterranean stew, rich with fresh seafood in marinara and seasoned with garlic and saffron.

Twenty Four Ninety-Nine

Scampi Provencal

Gulf shrimp sautéed with sliced garlic, tomatoes, onions and black olives.

Nineteen Ninety-Nine

Fresh Atlantic Salmon

A 7 oz filet either baked or blackened and served with a lemon caper beurre blanc.

Seventeen Ninety-Nine

Grilled Shrimp Tampico

Jumbo shrimp wrapped in jalapeño bacon, grilled and served with a corn relish.

Nineteen Ninety-Nine

Grouper Bercy

Fresh Grouper filet delicately sautéed in butter with lemon and capers

Eighteen Ninety-Nine

Shrimp Scampi

Shrimp sautéed in a garlic butter white wine sauce, served with grilled vegetable ravioli over asparagus topped with a thyme-garlic butter.

Twenty One Ninety-Nine

Fresh Talapia

Parmesan or Coconut bread crumb encrusted. Topped with garlic butter (Parmesan) or coconut butter.

Nineteen Ninety-Nine



Poultry

Roast Duck

Half of a duckling baked and served with a red currant-raspberry sauce.

Nineteen Ninety-Nine

Chicken Marsala

A boneless chicken breast sautéed with fresh mushrooms and a creamy marsala wine sauce.

Sixteen Ninety-Nine

Chicken Wellington

Chicken breast topped with fontina cheese and mushroom duxelle and baked in a puff pastry.

Sixteen Ninety-Nine

Stuffed Quail

Two delicious quail filled with a smoked pork-mushroom stuffing and served with a bourbon sauce.

Nineteen Ninety-Nine

An eighteen percent gratuity is added to tables of six or more diners.

Pasta

All pasta dishes are served with house salad.

Fresh Clams and Linguine

Fresh clams steamed with white wine, garlic, and red pepper flakes. Served over linguine.

Red or white.

Nineteen Ninety-Nine

Linguine Pomodoro

Simmered in roma tomatoes seasoned with roasted garlic and basil, sprinkled with parmesan cheese.

Eleven Ninety-Nine

Pasta Rustica

Penne pasta tossed with Andouille sausage alfredo sauce and topped with a grilled chicken breast.

Eighteen Ninety-Nine

Fettuccine Alfredo

A classic sauce made with butter, heavy cream, parmesan cheese, and seasoned with freshly ground black pepper.

Twelve Ninety-Nine

Add Grilled Chicken Breast

Sixteen Ninety-Nine

Add Grilled Shrimp

Nineteen Ninety-Nine

Shrimp Fra Diavolo

Jumbo shrimp sautéed in a well seasoned, spicy tomato sauce and tossed with fettuccine.

Nineteen Ninety-Nine

Penne With Vodka Sauce

A Vodka cream sauce simmered with fresh tomatoes, seasoned bacon, then tossed with parmesan cheese and penne rigate.

Twelve Ninety-Nine

Lobster Seafood Ravioli

Jumbo ravioli stuffed with lobster and seafood simmered in a sun-dried tomato pesto alfredo sauce.

Nineteen Ninety-Nine

Seafood Pasta

Shrimp, lobster meat and scallops sautéed in a garlic butter white wine sauce served over linguine.

Twenty One Ninety-Nine

Venetian Delight

Fettuccine Alfredo topped with sautéed shrimp and a garlic butter white wine sauce.

Eighteen Ninety-Nine



Desserts

Pastry Carte

Tiramisu, Creme Brulee,

Homemade Ice Cream and Sorbet,

Four Ninety-Nine

Bananas Foster

Prepared table side for two or more.

Five Seventy-Five per person

Cappucino - Two Ninety-Nine

Espresso - Two Fifty

Coffee, Tea (hot or iced), Soft Drinks - Two Fifty

San Pellegrino Sparkling Mineral Water - Two Ninety-Nine

Perrier Sparkling Mineral Water - Two-Fifty

House Wines

We proudly serve the wines of L'Orval of France.

Chardonnay- Merlot-Cabernet Sauvignon
Three Ninety-Nine a glass or Sixteen dollars a bottle.

Foxhorn White Zinfandel

Three Ninety-Nine a glass or Sixteen dollars a bottle.

Complete Wine List Available



Draught Beer

Killians Irish Red	Three Dollars
Bass Ale	Three Dollars
Michelob Amber Bock	Two Seventy-Nine
Michelob	Two Seventy-Nine

Bottle Beer

Amstel Light	Three Ninety-Nine
Arrogant Bastard (22 oz.)	Nine Dollars
Budweiser	Two Ninety-Nine
Bud Light	Two Ninety-Nine
Coors Light	Two Ninety-Nine
Delirium Nocturnem	Eight Dollars
Corona	Three Ninety-Nine
Dos Equis Amber	Three Ninety-Nine
Guinness	Three Ninety-Nine
Heinekin	Three Ninety-Nine
Michelob Light	Two Ninety-Nine
Michelob Ultra	Two Ninety-Nine
Miller Light	Two Ninety-Nine
O'Douls	Three Dollars
Pilsner Urquell	Three Ninety-Nine