

Appetizer Menu

Smoked Salmon Canapés \$11.50

Roasted Crostini, Boursin Cheese, Smoked Salmon, Cucumber and Capers.

Bacon Wrapped Prawns \$11.50

Jumbo Prawns, Bacon. Served with Garlic Ginger Sauce.

Anti Pasti \$15.95

A pairing of Cheese, Olives, Roasted Tomatoes, Mushroom, Salami, Crostini and Candied Walnuts.

Shrimp Cocktail \$10.95

Shrimp Served Cold with a side of Cocktail Sauce

Filet Tips and Wild Mushrooms \$11.50

Grilled Filet Mignon slices (Medium Rare), Wild Mushroom and Brandy cream Sauce

Calamari Fritte \$10.50

Crisp Calamari Steak, Rings, Tentacles. Served with Lemon Caper Aioli and Marinara.

Bruschetta \$8.50

Crostini, tomatoes, basil, garlic. extra virgin olive oil, balsamic reduction and Asiago.

Butternut Raviolis \$11.50

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Goat Cheese Gnocchi \$11.50

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Baked Brie \$8.95

Fuji Apple, Onions and Brie in Pastry. Candied Walnuts, Seasonal Fruit and Roast Garlic.

Steamed Clams \$12.50

Wild caught Clams, Chardonnay, Garlic, Shallots, Leeks, Fennel and Scallions in Lemon Butter Sauce.