



BEGINNINGS

LOBSTER BISQUE WITH TARRAGON CRÈME FRAICHE.....CUP.....\$3.95
BOWL.....\$4.95

FRENCH ONION SOUP WITH A SPLASH OF SHERRY AND TOPPED WITH
GRUYERE.....\$4.50

OUR HOUSE SALAD, VANILLA VINAIGRETTE, GORGONZOLA, CANDIED
PECANS.....\$4.95

VINEYARD SALAD MAPLE-RASPBERRY VINAIGRETTE, GORGONZOLA, TOASTED PINE
NUTS.....\$4.95

CAESAR SALAD ROMAINE HEARTS WITH CREAMY GARLIC-PARMESAN DRESSING
.....\$4.95

CRAB CAKES PAN SEARED WITH REMOULADE & TROPICAL FRUIT
.....\$8.95

SESAME SEARED YELLOWFIN TUNA WITH GINGER-SOY
GLAZE.....\$8.95

BLACKENED TENDERLOIN TIPS LIGHTLY SPICED WITH TIGER
SAUCE.....\$7.95

COCONUT SHRIMP LIGHTLY FRIED, SERVED W/ KEY WEST COCKTAIL
SAUCE.....\$8.95

ESCARGOT BOURGIGNONNE WITH GARLIC, TOMATO, MUSHTOOMS, PASTRY
GARNISH.....\$8.95

DINNER SPECIALTIES

WILD MUSHROOM RAVIOLI IN ROSEMARY-MUSHROOM DEMI-CREAM
SAUCE.....\$13.95

LOBSTER RAVIOLI REAL MAINE LOBSTER, SIMMERED IN CREAMY TOMATO BASIL
SAUCE.....\$17.95

SHRIMP AND ARTICHOKE PASTA GOAT CHEESE TOMATO CREAM SAUCE, ANGEL
HAIR.....\$17.95

PENNE ALLA VODKA WITH GRILLED CHICKEN, PARMESAN
CHEESE.....\$15.95

MACADAMIA NUT CRUSTED SNAPPER W/TROPICAL FRUIT & CHARDONNAY BEURRE
BLANC..\$18.95

POTATO ENCRUSTED SNAPPER WITH MOROCCAN BARBECUE GLAZE, COCONUT
RICE.....\$18.95

DILL CRUSTED SALMON BRONZED WITH DIJON-DILL CRUST, BEURRE
BLANC.....\$17.95

CASINO SHRIMP BROILED WITH GARLIC-LEMON-HERB-CHARDONNAY BUTTER,
.....\$18.95

CHICKEN FRANCESCA PAN SAUTEED WITH ARTICHOKE, ROASTED PEPPERS, CAPERS
.....\$15.95

VEAL MEDALLIONS PAN SEARED WITH WHISKEY AND WILD MUSHROOMS
.....\$18.95

FILET MIGNON GRILLED AND TOPPED WITH MERLOT-DEMI GLACE, CRIMINI
MUSHROOMS.....\$21.50

FLANK STEAK MARINATED AND GRILLED, SLICED THIN WITH ISLAND BARBECUE
GLAZE.....\$15.95

LEG OF LAMB GRILLED AND TOPPED WITH ROSEMARY MINT
GLAZE.....\$16.95

ROAST DUCKLING CRISPY HALF DUCK WITH SUN-DRIED BLUEBERRY
SAUCE.....\$17.95

VEGETABLE GRILL THE SEASONS BEST WITH BASIL BALSAMIC
DRIZZLE.....\$13.95