

# Entrees

*Pan Seared Duck Breast – sun dried cherry and port wine sauce,  
garlic mashed, roasted scallions \$22.00*

*Zuppa Di Pesce – light but richly flavored tomato broth with shrimp, scallops,  
clams, mussels and cod \$22.00*

*Veal Oscar -breaded cutlet of veal, sautéed, baked with lobster newburg,  
asparagus & hollandaise \$19.95*

*Veal Parmigiana – breaded sautéed cutlet of veal, baked with marinara sauce &  
a medley of cheeses \$18.50*

*Veal Marsala - veal escallops, sautéed with mushrooms, finished with a  
marsala brown sauce \$18.95*

*Phyllo Wrapped Breast of Chicken - stuffed with caramelized leeks, portabella mushrooms  
served atop scallion mashed potatoes with a poultry au jus \$18.00*

*Chicken Almondine - breast of chicken encrusted with sliced almonds, sautéed and  
laced with hollandaise \$17.50*

*Pan Roasted Pork Tenderloin - red currant caramelized apple glaze,  
Parmesan fries and sautéed greens \$18.00*

*Pan Seared Cod – with a bacon and clam chowder sauce \$19.95*

*Grilled Maple & Mustard Glazed Filet of Salmon - accompanied by angel hair pasta with  
a horseradish and dill sauce \$18.50*

*Baked Stuffed Shrimp - herb crumb stuffing \$21.00*

*Filet Mignon - grilled to perfection, accompanied by  
tumbleweed onions and bordelaise sauce \$28.00*

*Tournedos of Beef - center cut filet, sautéed, crowned with mushrooms and  
sauces of bordelaise and hollandaise \$23.00*

*Surf n' Turf - grilled petite filet with baked stuffed shrimp \$23.50*

*Children's Portions Available*

*Minimum plate charge \$9.00*

## Antipasti

*Mushroom Beignet - caps stuffed with garlic butter, dipped in a wonderful beignet batter, baked and topped with hollandaise sauce \$6.95*

*Mario's Crispy Fried Shrimp – served with a spicy tomato sauce \$8.50*

*Prince Edward Isle Mussels – steamed in garlic, rosemary, white wine and lemon \$7.95*

*Fresh Mozzarella and Grilled Asparagus wrapped in Prosciutto- served with a sun dried tomato vinaigrette \$7.95*

*Scallops Dijon - scallops wrapped in prosciutto, baked & topped with dijon sauce \$7.50*

*Calamari Alla Casa- house tossed with garlic, basil, plum tomatoes, cherry peppers, asiago cheese, balsamic vinegar and extra virgin olive oil \$7.95*

## Salads

*Baby Spinach - tossed with candied pecans, crispy smoked bacon, and gorgonzola with a roasted shallot vinaigrette \$7.95*

*With grilled chicken \$9.95                      with grilled salmon \$12.95*

*Traditional Caesar - romaine fillets tossed with croutons, house Caesar, garnished with asiago crisp \$7.50*

*Mesclun Greens - tossed with baked fresh mozzarella, prosciutto da parma & balsamic vinaigrette \$7.50*

## Pasta's

*Linguine with Clam Sauce - fresh little necks in a delicate garlic, herb and clam broth \$17.00*

*Penne Bolognese - with traditional meat sauce \$16.00*

*Orecchiette with Grilled Chicken - toasted pine nuts, sun dried tomatoes, browned garlic and wilted greens \$16.00*

*Eggplant Lasagna - pasta layered with roasted eggplant, baby spinach and ricotta served with a tomato cream sauce \$16.95*