



Special **DATE NIGHT MENU**

Choose a shared appetizer & two entrees ~ **\$ 75.00** per couple
Includes a bottle wine by your server's introduction
does not include tax or gratuity

Appetizer Selection

Oysters on the 1/2

Fresh selection nightly – shucked to order and served with traditional cocktail sauce & mignonette

Chicago Wedge Salad

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & dried cranberries

Grilled Calamari

Tender 'tubes' stuffed with a sauté of roasted red bell pepper, diced tomato, basil, Kalamata olive & parsley - charcoal grilled over *small plate imported linguine* in a light olive oil & tomato basil sauce

Truffled Brussels

Guests rave reviews. . . locally grown Brussels Sprouts steamed and finished with a splash of cream house seasoned bread crumbs and & drizzle of white truffle oil

Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

Artisan Cheese Plate

Cambozola Black Champignon ~ Manchego ~ Beemster ~ Boucheron
Grilled bruschetta, fruit, seasonal preserves, local herb infused honey

Tuscan Carpaccio

Filet mignon Carpaccio ~ paper thin slices finished with white truffle oil, capers, & shaved Locatelli
Garnished with baby greens tossed in a true French vinaigrette

Entree Selections



Beautiful Chicken

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, a confit of caramelized onion, local organic apples, & fig ~ pan roasted & sauced with a very light lemon spiked pan au juice,
Served with an autumn mix of diced yams & wilted collard greens

Shrimp & Scallops

Shrimp and bay scallops sautéed in a light tomato butter sauce with zucchini & slivered scallions
Served over a small mound of fresh ricotta blended with zucchini, parsley, and grated pecorino Romano
All surrounded by imported angel hair pasta

Grilled Eggplant Isle d' Capri

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

Cedar Plank Salmon

Fillet of Scottish wild salmon- pan browned and roasted to succulent tenderness ~ served with braised fennel bulb finished with a splash of cream & tiny roasted new potatoes

Fresh Spring Trout on the Grill

stuffed with melted leeks, drizzled with a Parsley lemon butter sauce
with *Up Country Pennsylvania* parsley'ed fingerling potato & fresh asparagus

Roasted Duck & Mushroom Risotto

Creamy risotto with sauté organic wild mushrooms, melted leeks & herbs topped with agave crispy skin flash fired duck leg, for a contrast in texture *to drive the palate*

Filet Tail

Simply painted with extra virgin olive oil & charcoal grilled ~ served with béarnaise
Mashed russets & green veg.

