

# Dinner Menu

## Appetizers

### French Onion and Wild Mushroom Soup Au Gratin

\$4.50

### Crispy Phyllo Wrapped Shrimp

*With coconut curry and hoisin sauces*

\$10

### Baked Spinach & Artichoke Dip

*Served with pita bread*

\$8

### Native East Coast Fried Calamari

*Fried crisp & tossed with banana peppers, kalamata olives, parmesan and garlic*

\$10

### Sweet Italian Sausage & Mushroom Pizza

*Tomato, basil pesto and fresh mozzarella*

\$8

### Sautéed Main Crab Cake

*Served with dressed greens and roasted red pepper & basil remoulade*

\$9

### Lobster Ravioli

*Toasted bread crumbs & truffle oil*

\$11

## Salads

### Baby Greens & toasted Goat Cheese

*Tossed with grilled apricots, sweet onion, spicy pecans, julienne apple and strawberry balsamic vinaigrette*

\$9

### Asian Grilled Shrimp Chopped salad

*Napa cabbage, cucumber, scallion, sweet red peppers, edamame, crispy rice noodles and spicy peanut dressing*

\$10

### Heirloom Tomato & Fresh Mozzarella Salad

*Fresh basil, olive oil and balsamic drizzle*

\$8

### Roasted Beet & Spinach Salad

*Crispy Brie, endive, radicchio, julienne carrots and honey citrus dressing*

\$8.50

### Poached Pear, Stilton and Walnut Salad

*With dressed baby greens and balsamic glaze*

\$9

### Classic Caesar Salad

*Garlic croutons and aged parmesan add chicken \$2.75..., add 4 shrimp... \$3.75*

\$8

### Mixed Green Salad

*Choice of house made dressings*

\$4.50



## Entrees

### **Sautéed Shrimp & Mussels with Penne**

*Fresh basil, vine ripe tomatoes, artichokes & white wine sauce*

\$19

### **Radiatore Pasta & grilled chicken**

*garlic, bacon, chef tomatoes, smoked mozzarella, Italian parsley & asiago cheese.*

\$17

### **Cajun Linguini**

*Shrimp, scallops, roasted peppers, peas, mushrooms and Cajun parmesan sauce*

\$21

### **Sterling Silver New York Strip Steak**

*“Premium aged” with roasted garlic-gorgonzola butter and frizzed onions*

\$26

### **Spinach & Garlic Tortelloni**

*Asparagus, tomatoes, artichoke hearts, spinach, fresh basil, asiago cheese and finished with truffle oil*

\$18

### **Potato Crusted Atlantic Salmon**

*Served on seasonal vegetables, red wine beurre blanc and basil pesto*

\$19

### **Grilled Center Cut Swordfish**

*With a mango-jicama salsa & drizzled lime vinaigrette*

\$21

### **Braised Short Ribs**

*Short rib reduction sauce*

\$22

### **Sautéed Breast of Chicken**

*Marinated in preserve lemon, garlic and fresh basil served with, kalamata olives, mashed potato and sautéed vegetables*

\$18

### **Grilled Veal Chop**

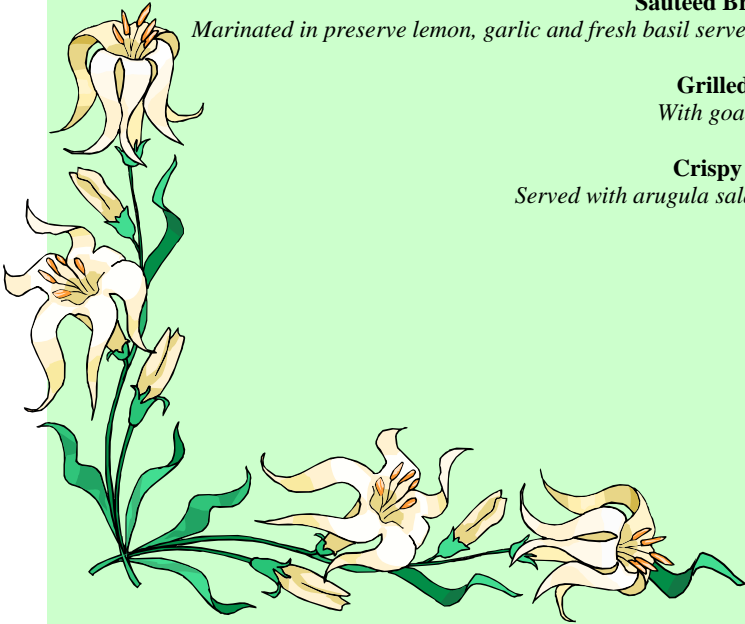
*With goat cheese butter*

\$29

### **Crispy Pork Cutlet**

*Served with arugula salad with lemon caper dressing*

\$19



## Desserts

### Trilogy of Crème Brulee

\$5

### Fresh Blueberry & Mascarpone Cheesecake

\$5

### Lemon Posset & Fresh Strawberry Coulis

\$4

### Monster Muffin Banana Chocolate Chip Bread Pudding

*Served with banana ice cream, chocolate sauce and whipped cream*

\$6

### Peanut Butter Pie

\$5

### Molten Chocolate Lava Cake

Espresso crème anglaise

\$6

### Sorbet Ripena

Choice of: Lemon, Coconut, Mango, Pineapple

\$5

### Pauli's Big Brownie Ice Cream Bash

Vanilla ice cream, hot chocolate ganache, caramel sauce, strawberries and whipped cream over a brownie with nuts and sprinkles

\$6

Sorbet of the day

Espresso...\$2.75

Cappuccino...\$3.50

Coffee/Tea...\$1.50

*We offer a wide variety of Coffee Drinks....*

