

Appetizers

Shrimp & Roasted Pepper Piccata \$17.95 sautéed in butter, white wine, garlic and olive oil with capers; served with garlic bread

Stuffed Avocado

\$14.95

pitted fresh avocado stuffed with crab meat dressed in lemon, oil, scallion and cilantro; served over mixed greens

Entrées

Rack of Lamb

\$32.95

pan roasted rack of lamb, dijon mustard crust, drizzled with a red wine & fresh fig demiglaze; served with mashed potatoes and roasted vegetables

Grilled Swordfish Pico De Gallo

\$26.95

grilled swordfish topped with diced tomatoes, onions, cilantro, jalapeno peppers, avoccados, fresh mozzarella, lemon juice & and olive oil; served with roasted potato wedges

Broiled Red Snapper Piccata

\$24.95

topped with capers and baby artichokes in a lemon, white wine & butter sauce; served with roasted vegetables

Ravioli Of The Day

Shrimp and Scallop Ravioli

\$22.95

house made ravioli stuffed with shrimp, scallops and ricotta cheese; topped in a scampi sauce

Dessert Specials

Cappuccino Mousse Pie

\$8.00

cappuccino mousse filling on a chocolate cookie crust, covered with Hershey's dark fudge chocolate

Banana's Foster Cheesecake

\$8.00

a creamy New York Style Cheesecake with a Bananas Foster fusion, it has ample amounts of banana liqueur and 151 rum

