

Appetizer Menu

Smoked Salmon Canapés \$13

Roasted Crostini, Boursin Cheese, Smoked Salmon, Cucumber and Capers.

Bacon Wrapped Prawns \$13

Jumbo Prawns and bacon. Served with Garlic Ginger Sauce.

Beef & Shrimp Lumpia \$13

Beef, shrimp and onions.

Anti Pasti \$18

A pairing of Cheese, Olives, Roasted Tomatoes, Salami, Crostini and Candied Walnuts.

Filet Tips and Wild Mushrooms \$13

Grilled Filet Mignon slices (Medium Rare), Wild Mushroom and Brandy cream Sauce

Calamari Fritte \$12

Crisp Calamari Rings, Tentacles, Served with Lemon Caper Aioli and Marinara Sauce.

Bruschetta \$10

Crostini, tomatoes, basil, garlic, extra virgin olive oil, balsamic reduction and Asiago.

Butternut Raviolis \$13

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Goat Cheese Gnocchi \$13

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Steamed Clams \$14

Wild caught Clams, Chardonnay, Garlic, Shallots, Leeks, Fennel and Scallions in Lemon Butter Sauce.