*Soup*

Holiday soUP

Seafood Bisque

*Appetizers/Insalatas*

Colossoal Lump Crabmeat Cocktail

Served with homemade cocktail sauce

Buffala Mozzarella Napoleon

Buffala Mozzarella Stacked on top of Arugula, Tomato, Eggplant and Wrapped in Prosciutto

Beef Tenderloin Carpaccio

Beef Tenderloin Sliced Thin and Topped with Arugula, lemon and Shaved Parmesan

Romaine Fig Salad

Romaine Topped with Figs, Gorgonzola Cheese, Cranberries, Almonds and an Orange Vinaigrette.

Bacon Wrapped Scallops

Bacon Wrapped Scallops Topped with Balsamic Dressing

Coconut Shrimp

Coconut Shrimp with a Spicy Pineapple Sauce

*Pastas*

La Cena Saffron Lobster Risotto

Paccheri Amatriciana

Lobster Raviolis

Topped with Rock Shrimp, Shallots and Tomatoes and Topped with a Brandy Cream Sauce

Vegetable Lasagna

*Carne/Pesce*

Veal Carciofi

Veal Medallions Topped with Artichokes, Oyster Mushrooms and Finished with White Wine and a Lemon Butter Sauce

16oz Cowboy Ribeye

Topped with Roasted Cipollini Onions. Served with Steak Cut Fries

Surf & Turf

6oz Filet Mignon and a 6oz Lobster Tail

Jumbo Lump Crab Cake

An 8oz Crab Cake Served with a Chipotle Tartar Sauce and a Mango Salsa

Australian Seabass

Topped with Cherry Tomatoes, Garlic, Lemon, Mint and White Wine with Olive Oil

$65 for the 6:00pm Seating

$75 for the 9:00pm Seating

All Entrees Will Be Served With Grilled Asparagus and Garlic Mashed Potatoes