

DINNER MENU

APPETIZERS

MOZZARELLA MALZONE	\$7
Fresh Mozzarella, Lightly Breaded with Marinara Sauce, Anchovies Add \$1.00	
TENDERLOIN CARPACCIO	\$12
Truffled Baby Greens, Shaved Romano, Portobello Aioli	
FRESH BLUE POINT OYSTERS ON THE HALF SHELL (6)	\$15
Cocktail Sauce, Horseradish	
OYSTERS MALIO	\$18
Pancetta, Spinach, Wild Mushroom, Maytag Blue Cheese Mornay	
ESCARGOT	\$10
Traditional Garlic Butter, Toast Points	
JUMBO LUMP CRAB CAKES (2)	\$14
Mango and Cucumber Salad, Avocado Aioli, Maple Lime Dressing	
SHRIMP	\$12
Theresa, Pan-Fried, Barbecued or "Rick Thomas Style"	
FRIED CALAMARI	\$12
Sweet Pepper Drizzle, Parmesan, Crispy Salami and Pepperoni, Marinara, Lemon Basil Dipping Sauce	
AHI TUNA SASHIMI	\$13
Asian Slaw, Sweet Soy Reduction, Sesame Crackers	
STEAK TARTARE	\$11
Capers, Chopped Onions, Toast Points	

SOUP AND SALADS

SAUSAGE, WHITE BEAN AND ESCAROLE SOUP	Cup \$7 Bowl \$9
LOBSTER BISQUE	Cup \$9 Bowl \$11
SOUP DU JOUR	Cup \$7 Bowl \$9
FRENCH ONION SOUP AU GRATIN	\$9
HOUSE SALAD	\$6
Combination Italian and Blue Cheese Dressing	
GORGONZOLA SALAD	\$7
Italian Dressing with Gorgonzola Cheese Crumbles	
THE WEDGE	\$8
Chilled Wedge of Iceberg, Sliced Beefsteak Tomatoes, Shaved Red Onion, Crumbled Maytag Blue Cheese, Applewood Smoked Bacon	
MARINATED HEIRLOOM TOMATO STACK	\$10
Layers of Tomatoes, Goat Cheese, Crispy Fried Tomato, Sherry and Shallot Vinaigrette	
CAESAR SALAD	\$7
Anchovies Add \$2.00	
SPINACH SALAD	\$8
Baby Spinach, Caramelized Cipollini Onions, Roasted Portobellos, Tomatoes, Egg, Goat Cheese, Applewood Smoked Bacon, Warm Maple Balsamic Vinaigrette	

CHOPPED SALAD	\$7
Chiffonade of Iceberg Lettuce, Spinach and Radicchio Blended with Artichokes, Tomatoes, Smoked Bacon Salami, Red Onions, Egg, Maytag Blue Cheese, Maple Balsamic Vinaigrette	

CAPRESE SALAD	\$12
Red and Yellow Tomatoes Layered with Buffalo Mozzarella, Basil Oil, Aged Balsamic Reduction	

VEGETABLE

ROASTED VEGETABLE PLATTER	\$19
Melange of Fresh Seasonal Herb and Balsamic Roasted Vegetables	

ALL STEAKS, CHOPS, SEAFOOD SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF TWO SIDES: FRENCH ONION SOUP, HOUSE SALAD, VEGETABLE MEDLEY, LINGUINE MARINARA OR POTATO SELECTIONS: BAKED, MASHED, GRILLED OR FRIED, ADD \$3 FOR CAESAR OR GORGONZOLA SALAD

STEAKS AND CHOPS

6 OZ. FILET	\$26
8 OZ. FILET	\$29
12 OZ. FILET	\$39
16 OZ. NEW YORK STRIP	\$39
22 OZ. BONE-IN RIB-EYE	\$42
14 OZ. CENTER-CUT BONE-IN PORK CHOP	\$26
14 OZ. VEAL CHOP	\$42
DOMESTIC DOUBLE CUT LAMB CHOPS	\$42
VEAL MILANESE	\$42
Crisp Prosciutto, Spring Greens, Goat Cheese, Balsamic Reduction	
BONELESS BREAST OF CHICKEN	\$21
Parmesan, Piccata, Theresa, Fontaine or Marsala	
PRIME RIB 12 OZ.	\$24
PRIME RIB 18 OZ.	\$29

STEAKS FOR TWO

Served with Fresh Baked Bread, House Salad, Grilled Sliced Potatoes and Onion Rings, Add \$3 for Caesar Salad or Gorgonzola Salad	
16 OZ. CHATEAUBRIAND	\$59
40 OZ. PRIME PORTERHOUSE	\$69

* MENU AND PRICES ARE SUBJECT TO CHANGE
20% GRATUITY ADDED TO PARTIES 6 OR LARGER
*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTACTING FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEAFOOD

Prepared Blackened, Theresa Style, Piccata, Pan-Fried or Grilled

FRESH CATCH	\$18
CHILEAN SEA BASS	Market
FRESH PACIFIC SALMON	\$23
SEARED AHI TUNA STEAK	\$32
Served Rare	
AUSTRALIAN COLD WATER LOBSTER TAIL .	\$4.50 per oz.
SOFT SHELL CRAB	Market
(when available)	

PASTAS

Served with Fresh Baked Bread and House Salad, Add \$3 for Caesar or Gorgonzola Salad

LINGUINE	\$18
Marinara, Oil and Garlic, Princess or Alfredo Sauce	
CRABMEAT PASTA	\$23
Linguine, Jumbo Lump Crabmeat, Marinara (mild or spicy)	
YANKEE PASTA	\$23
Linguine, White Lump Crabmeat, White Wine, Olive Oil, and Garlic	
BAKED ZITI BOLOGNESE	\$21
Homemade Meat Sauce, Fresh Mozzarella, Ricotta	
CHICKEN FETTUCCINE	\$21
Spinach Fettuccine, Grilled Chicken, Mushrooms, Creamy Alfredo	
PASTA PRIMAVERA	\$21
Linguine, Fresh Vegetable Medley, Basil Pesto Vegetable Sauce	

A LA CARTE SIDES

POTATO CHIPS	\$7
Thinly Sliced, Cut to Order and Lightly Seasoned	
SMOKED GOUDA MACARONI AND CHEESE	\$7
JALAPENO CREAMED CORN	Half \$4 Whole \$7
Red Onion, Jalapenos, Red Bell Pepper	
ASPARAGUS	Half \$5 Whole \$8
Grilled or Steamed, Hollandaise Sauce	
SPINACH	Half \$5 Whole \$8
Creamed or Sautéed	
BROCCOLI	Half \$5 Whole \$8
Steamed or Sautéed	
BABY BUTTON MUSHROOMS	Half \$5 Whole \$8
Sautéed in Port and Butter	
POTATOES MALIO	\$12
Smoked Gouda, Blue Lump Crab in Truffled Mashed Potatoes	