

Appetizers

| | |
|---|--|
| Grilled Calamari.....10 <i>special recipe finished with Olive Oil and Lemon</i> | Smoked Salmon13 <i>Smoked Salmon Served with Goat Cheese, Red Onion and Capers</i> |
| Carpaccio.....13 <i>Thinly sliced Tenderloin garnished with Capers, Chopped Onions and shaved Parmigiano cheese</i> | Steamed Clams.....11 <i>Littleneck clams in a Red Broth</i> |
| Maine Mussels 11 <i>Sauteed in a Scampi Sauce</i> | Escargot Encroute.....11 <i>Broiled in Garlic Butter and encased in Puff Pastry</i> |

Soups & Salads

| | |
|---|----------------------------------|
| Cream of Crab.....Cup 5.75 <i>Our own special recipe garnished with lumps of Crab and a Dry Sherry</i> | Soup of the Day.....Cup 5 |
| Crab Louie.....13 <i>Jumbo Lump Crab Meat on a bed of Lettuce topped with a delectable Louie Sauce</i> | |
| Rusticana Salad.....9 <i>Roasted red peppers with fresh Mozzarella, green onion and Prosciutto with a touch of Balsamic Vinaigrette</i> | |
| Garden Salad.....7 <i>Mixed greens with seasonal fresh vegetables topped with Gorgonzola Cheese in our House Balsamic Vinaigrette</i> | |
| Caesar Salad*8 <i>A house favorite with our homemade dressing*</i> | |
| California Spinach Salad*.....8.50 <i>Tender Baby Spinach tossed with Onion, Gorgonzola Cheese, Caramelized Walnuts, and Dried Cranberries in our House Balsamic Vinaigrette*</i> | |
| *Add Grilled Chicken for 6.95 or Grilled Shrimp for 8.95 | |

Pasta Entrees

All Pasta served with Fresh Bread and Roasted Garlic Olive Oil

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| Pappardelle Bolognese..... 18 <i>Wide ribbons of pasta tossed with a hearty Red Meat Sauce</i> |
| Ricotta Ravioli..... 16 <i>Tender Ricotta Cheese Pillows finished in a light Marinara sauce</i> |
| Eggplant Involtni.....18 <i>Thinly sliced Grilled Eggplant rolled and stuffed with Angel Hair Pasta & fresh Parmigiano with Marinara sauce</i> |
| Tuscan FIOCCHI.....19 <i>Delicate Pasta Purses stuffed with Mascarpone Cheese and Pear in a Creamy sauce with Roasted Red Peppers & Pine Nuts, finished with Gorgonzola</i> |
| Potato Gnocchi21 <i>Hand rolled potato dumplings delicately tossed with homedmade veal meatballs finshed with a touch of red sauce and Tallegio cheesee</i> |
| Chicken Alfredo.....23 <i>Boneless strips of Chicken Breast in a rich Alfredo Sauce with baby spinach served over Pappardelle</i> |
| Linguine Crema Gamberi 24 <i>Jumbo Shrimp sauteed with pancetta, garlic, asparagus & finished with a creamy tomato sauce with a touch of brandy</i> |
| Lobster Fradiavlo29 <i>Tender cold water Lobster Tail in a Spicy Marinara Sauce served over Papperdelle</i> |

Entrees

All Entrees served with Fresh Bread w/ roasted garlic olive oil, and Chef's choice of vegetable & potato unless otherwise noted

| | |
|---|----|
| Chicken Sorrentino | 22 |
| <i>Tender Breast of Chicken topped with Asiago, Tomato, and Basil served with penne marinara</i> | |
| Rossini Filet | 29 |
| <i>An 8 oz. "Black Angus" filet topped with Gorgonzola Cheese finished with a sun dried tomato pesto</i> | |
| Garlic Rib Eye | 36 |
| <i>20 oz. "Black Angus" Steak with our special "Garlic Rub" grilled to order and garnished with Roasted Garlic</i> | |
| Veal Fresco | 23 |
| <i>Tender medallions of Veal sautéed with Mushrooms, Sun dried Tomatoes, and Pine Nuts in a White Wine Demi-glace</i> | |
| Veal Valdostana | 23 |
| <i>Tender medallions of Veal sautéed with mushrooms & thyme topped with asiago cheese and finished with a white wine Demi-glace</i> | |
| Veal and Lobster | 32 |
| <i>Tender scaloppini of Veal and cold water Lobster Tail sautéed with Shallots and Mushrooms deglazed with Champagne and finished with Butter and Cream</i> | |
| Broiled Crab Cakes | 28 |
| <i>Twin cakes of Jumbo Lump Crab with very little filler broiled to perfection. Add \$2.00 for Imperial</i> | |
| Salmon Pistacchio | 26 |
| <i>Pistacchio Encrusted Atlantic Salmon pan sautéed and finished with fresh Basil, fresh Tomatoes, Champagne and Jumbo Lump Crabmeat</i> | |
| Rockfish Chesapeake | 26 |
| <i>Pan seared Rockfish encrusted with Spring Onions and seasoned Herb topping set into a Lump Crab and Rosemary Cream Sauce</i> | |

Side Dishes & Add ons

| | |
|----------------------------|----|
| Sautéed Mushrooms | 7 |
| Sautéed Asparagus | 6 |
| Penne Marinara | 6 |
| French Fries | 6 |
| Add on Crab Cake | 13 |
| Add on Lobster Tail | 21 |

Children's Menu

For children under 12 only

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|-------------------------------|----|
| Linguine Bolognese | 10 |
| Cheese Ravioli | 10 |
| Chicken Finger Platter | 10 |
| Fried Shrimp Platter | 11 |

Children's Chicken & Shrimp Platters served with French fries

We enjoy offering you a broad menu, therefore please do not ask us to make any substitutions, thank you!

Plate charge for sharing a dinner is \$4.00
18% gratuity may be added to parties of 6 or more

Thank you for choosing Fresco's this evening!

Join our VIP Eclub to be informed of specials & "Member Only" upcoming events! Please leave your email address with the front desk or go to our website www.ocfrescos.com

Fresco's Banquet Choices

Menu Selections #1

Salad: Garden Salad w/ Balsamic house vinaigrette

Entrée choices: 1) Chicken Marsala 2) Grilled Salmon 3) Eggplant Involtini

Dessert: Choice of: Cannoli, Cheesecake or Chocolate Decadence

Misc. notes: Bread w/ butter served with salad
Includes soft drink and/or coffee

| | |
|--------------------|--------------------|
| Price per guest: * | \$30.00 |
| Tax 7%: | \$2.10 |
| Gratuity 18%: | \$5.40 |
| Total: | \$37.50 per person |

Menu Selections #2

Hors d'oeuvres: Bruschetta

Choice of Soup or Salad:

Soup: Soup of the day

Salad: Garden Salad w/ Balsamic house vinaigrette

Entrée choices: 1) Chicken Marsala 2) Grilled Salmon 3) Eggplant Involtini

Dessert: Choice of: Cannoli, Cheesecake or Chocolate Decadence

Misc. notes: Bread w/ butter served with salad
Includes soft drink and/or coffee

| | |
|--------------------|--------------------|
| Price per guest: * | \$35.00 |
| Tax 7%: | \$2.45 |
| Gratuity 18%: | \$6.30 |
| Total: | \$43.75 per person |

Menu Selections #3

Butlered Hors d'oeuvres: Bruschetta

Salad: Garden Salad w/ Balsamic house vinaigrette

Entrée choices: 1) Chicken Marsala 2) Grilled Salmon 3) Eggplant Involtini

Dessert: Choice of: Raspberry Cheesecake or Chocolate Decadence

Misc. notes: Bread w/ butter served with salad
Includes soft drink and or/ coffee

| | |
|--------------------|--------------------|
| Price per guest: * | \$40 |
| Tax 7%: | \$2.80 |
| Gratuity 18%: | \$7.20 |
| Total: | \$50.00 per person |

Menu Selections #4

Hors d'oeuvres: Bruschetta

Salad: Mesculin mix w gorgonzola & balsamic vinaigrette

Entrée: 8 oz. Filet OR Crab cake w/ eggplant rollatini

Dessert: Choice of: Raspberry Cheesecake or Chocolate Decadence

Misc. notes: Bread w/ butter served with salad

Includes soft drink and or/ coffee

| | |
|--------------------|--------------------|
| Price per guest: * | \$45 |
| Tax 7%: | \$3.15 |
| Gratuity 18%: | \$8.10 |
| Total: | \$55.80 per person |

Menu Selections #5

Butlered Hors d'oeuvres: Bruschetta, Bacon wrapped scallops

Prosciutto & Asiago cheese stuffed Mushrooms

Stationed Hors d'oeuvres: 1 assorted Cheese Tray & 1 assorted Fruit tray

Salad: Mesculin mix w gorgonzola & balsamic vinaigrette

Entrée: Combination platter of 6 oz Filet, crab cake w/ eggplant rollatini

Dessert: Choice of: Raspberry Cheesecake or Chocolate Decadence

Misc. notes: Bread w/ butter served with salad

Includes soft drink and or/ coffee

| | |
|--------------------|--------------------|
| Price per guest: * | \$50 |
| Tax 7%: | \$3.50 |
| Gratuity 18%: | \$9.00 |
| Total: | \$62.50 per person |

You may substitute items from our regular menu or ask for Chef's suggestion upon approval

Cocktail Party Menu

We can butler the following Appetizers:

(\$5.00 per person per item/minimum \$25.00)

- Bacon wrapped Scallops
- Crab Balls
- Prosciutto & asiago cheese stuffed Mushrooms
- Arancini (rice croquettes)
- Carpaccio
- Crab Stuffed Mushrooms
- Caprese skewer
- Smoked Salmon
- Prosciutto & Melon
- Clams Casino

Available ala carte at table:

Crab & Prosciutto Bruschetta 15.95 (serves 2-3)

Grilled Calamari Platter \$36.00 (serves 4)

Jumbo Cocktail shrimp at \$30.00 per dozen

Available ala carte as a Station

Jumbo Cocktail shrimp at \$30.00 per dozen

Cheese Platter Station \$50.00 (serves 40 people)

Fruit Platter Station \$50.00 (serves 40 people)

Profiterole/Crème puff \$75.00 (serves 40 people)

*Prices may also be subject to change depending on the day of week, time of day & time of year
add \$10.00 per person Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June –Sept

Liquor options:

1. Open Bar Beer/house Wine only \$7.50 per hour per person
2. Open Bar Rail /Call Brands Beer /house wines \$10.00 per hour per person
3. Open Bar Premium Brands Beer/Premium wines \$15.00 per hour per person
All open bar prices will also incur 7% tax + 18% gratuity
Options 2 & 3 do not include shots or shooters
4. Consumption Bar - tab is held based on guests consumption
5. Cash Bar - guests pay for their own consumption

By Consumption

\$7.00 house wines

\$4.00 domestic beers

\$5.00 imported beers

\$5.50 well drinks

\$6.50 call drinks

\$7.50 premium drinks

\$8.00 top shelf drinks

\$8-12 specialty martinis

Consultation & Room Fees:

\$500 per hour room fee beyond 2 hour service: Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June –Sept minimum \$500 room fee: Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June –Sept

\$500 on site Wedding Ceremony Fee (additional \$500 above 100 guests)

\$50 per hour planning & consultation fee beyond 1st hour

Terms:

Actual total will be determined by final head count required no later than 14 days prior to function. After such time actual total may be amended to accommodate additional guests only. 10% deposit is due at time of contract signing to reserve date and becomes non-refundable 30 days prior to function. An additional 50% towards balance will be required

7 days prior to function and becomes non-refundable at that time. Final bill is due day of function. One contact person will be responsible for payment. Contact person will sign a contract reflecting agreement to the terms.

Menu must be decided on minimum of one month prior to function, with changes made no later than 14 days prior. House reserves the right to cancel the reservation at any time if terms are not adhered to.

Cocktail Party Menu

We can butler the following Appetizers:

(\$5.00 per person per item/minimum \$25.00)

- Caprese Skewers
- Prosciutto & Melon
- Prosciutto & asiago cheese stuffed Mushrooms
- Arancini (rice croquettes)
- Bruschetta
- Coconut Shrimp
- Crab Stuffed Mushrooms
- Crab Balls
- Smoked Salmon
- Clams Casino
- Bacon wrapped Scallops
- Wings (hot or maple jerk)

Available ala carte as a Station

Jumbo Cocktail shrimp at \$30.00 per dozen

Cheese Platter Station \$50.00 (serves 40 people)

Fruit Platter Station \$50.00 (serves 40 people)

Profiterole/Crème puff \$75.00 (serves 40 people)

House or Caesar Salad \$100 (server 40 people)

Rigatone Bolognese \$125 (serves 20)

Tortellini Primavera Salad \$100(serves 20)

Available ala carte at table:

(must be served at table in smaller portions)

Crab & Prosciutto Bruschetta 15.95 (serves 2-3)

Grilled or fried Calamari Platter \$36.00 (serves 4)

You may substitute items from our regular menu upon Chef's approval.

You may make special requests or ask for Chef's suggestions

Prices may also be subject to change depending on the day/time of week & time of year

With the above information we can quote your function promptly.

Bar

By Consumption

\$7 house wines

\$4.00 domestic

\$5.00 imported beers

\$5.50 well drinks

\$6.50 Call Drinks

\$7.50 Premium

\$8.00 Top Shelf

\$8-12 specialty martinis

Open Bar

\$10 per hour per person (includes up to Call brand bar)

\$15.00 per hour per person includes up to top shelf – No shooters

Satellite Specialty Bar on Deck

\$75 One Attending Bartender

\$100 Two attending Bartenders

Staff

1 server per 15 guests

1 bartender per 25 guests

1 busperson per 50 guests

Audio/Visual

Use of Projection Screen \$50

Microphone \$50

Consultation & Room Fees:

\$500 per hour room fee beyond 4 hour service: Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June –Sept.

Minimum \$500 room fee: Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June –Sept

\$500 on site Wedding Ceremony Fee (additional \$500 above 100 guests)

\$50 per hour planning & consultation fee beyond 1st hour

Terms:

All prices are subject to 7% sales tax & 18% Gratuity. Actual total will be determined by final head count required no later than 14 days prior to function. After such time actual total may be amended to accommodate additional guests only.

10% deposit is due at time of contract signing to reserve date and becomes non-refundable 30 days prior to function. An additional 50% towards balance will be required 7 days prior to function and becomes non-refundable at that time. Final bill is due day of function. One contact person will be responsible for payment.

Contact person will sign a contract reflecting agreement to the terms. Menu must be decided on minimum of one month prior to function, with changes made no later than 14 days prior. House reserves the right to cancel the reservation at any time if terms are not adhered to.

Champagne and Sparkling

1 Tosti Asti Spumante

\$25

Italy

A fruity sparkling wine made from the best Bianco grapes from Moscato, fruity and highly aromatic.

2 Canella Prosecco Brut

\$35

Italy

Barrel fermented with nuances of vanilla, hazelnut and a long complex finish, which shows finesse.

3 Moet & Chandon White Star

\$75

France

Great structure, with a spicy and creamy richness.

4 Dom Perignon Brut

\$240

France

Chardonnay grapes picked from the best vintages and made the classic way, very elegant.

White Wine

Glass Bottle

6 Drylands Sauvignon Blanc

\$10 \$35

New Zealand

The former supplied gooseberry, tropical fruit, celery and fresh-cut herbs while the latter provided green nettles and the support of minerality and crisp acidity.

7 Rock Rabbit Sauvignon Blanc California \$8 \$28

Santa Barbara County

Crisp, clean and bold flavors of grapefruit, nectarine, melon and a touch of minerality. Refreshing and cool with a bright finish that zings.

8 Borgo Maddalena Pinot Grigio

\$30

Italy

Borgo M pinot grigio is exquisitely balanced. It has brilliant floral, fruity aromas, a bright citrusy and a clean, crisp finish. There is not even a hint of oak to interfere with the purity of its fruit.

9 Banfi San Angelo Pinot Grigio

\$10 \$35

Italy

The elegant, fragrant bouquet is character fully Friulian, very fresh and appealing, reminiscent of apples and exotic fruits, in time it takes on pleasant nuances of dried fruit & hay; good body, full, mellow flavors, balanced and elegant.

10 Santa Margherita Pinot Grigio

\$50

Italy

A clean, intense aroma and dry flavor with pleasant golden apples that finishes clean.

11 Rock Bare Chardonnay

\$9 \$32

Australia

Smooth, crisp, unfiltered, Australian Chardonnay

White Wine

Glass Bottle

12 Scott Family Chardonnay

\$40

Napa

This wine boasts abundant aromas of apricot, papaya, white peach and Meyer lemon zest blended with perfumed citrus blossoms and all spice.

13 Franciscan Chardonnay

\$11

\$42

Napa

Juicy acids and rich flavors of Limes, green melons, kiwi and papayas star in this dry unoaked Chard. The acidity gives the wine an exceptionally clean, vibrant mouthfeel.

14 Sonoma-Cutrer Chardonnay

\$45

Russian River

The texture is rich and chewy, balanced with crisp apples and high floral notes that linger on the palate pleasantly.

15 Cakebread Chardonnay

\$70

Napa

Exhibits aromas of orange blossom and toasted brioche interwoven with hints of lemon zest and ginger snap. The aromas carry over on the palate with multi-faceted tones of fresh white nectarine, ripe pear and touches of vanilla. The wine is refreshing, poised and graceful on the palate, with creamy notes on the entry and a crisp, well balanced mid-palate, finishing with considerable length.

16 Spellbound Riesling

\$9

\$30

California

This wine is an off-dry style with aromas of ripe melon and jasmine, complemented by the rich yet crisp flavors of fresh honeycomb and ripe nectarines. Small amounts of Muscat and Chardonnay were used in the blend to enhance the mouth feel and complete the finish.

16A Erioca Reisling

\$48

Columbia Valley, Washington

Old World meets New World in this Chateau Ste Michelle & Dr. Loosen collaboration. Intense and highly aromatic with vibrant overtones of mandarin, kiwi and pear.

Red Wine

| | <u>Glass</u> | <u>Bottle</u> |
|---|--------------|---------------|
| 17 Mark West Pinot Noir | \$10 | \$35 |
| <i>Sonoma County</i> | | |
| <i>Soft plum and cherry notes with a smooth, dry finish.</i> | | |
| 18 Foley Pinot Noir | | \$65 |
| <i>Santa Barbara</i> | | |
| <i>Milk chocolate, ripe raspberry and star anise dominate this extremely perfumed nose. The mouth hints at the same chocolate notes with vanilla and sweet red currant leading to a long finish with soft tannins</i> | | |
| 19 Willamette Pinot Noir | | \$60 |
| <i>Oregon</i> | | |
| <i>Vibrant aromas of black cherries, brown sugar, spices, rose petals, vanilla and typical 'Pinot Noir dust'</i> | | |
| 20 Tangle Oaks Merlot | \$9 | \$32 |
| <i>Napa</i> | | |
| <i>This Merlot exhibits red berry and plum flavors along with notes of espresso and cassis. With firm tannins and a lingering finish, the wine will pair well with grilled meats and game.</i> | | |
| 21 St Francis Merlot | | \$45 |
| <i>Napa</i> | | |
| <i>Wonderfully rich with ripe black cherry and herbs finished by integrated tannins.</i> | | |
| 22 Rutherford Ranch Merlot | | \$35 |
| <i>Napa</i> | | |
| <i>Medium-bodied, our 2004 Merlot has soft, supple tannins with a long, satisfying finish. Dried cherry, blueberry and rich, dark chocolate intertwine for soft, lush aromas.</i> | | |

Red Wine

| | <u>Glass</u> | <u>Bottle</u> |
|---|--------------|---------------|
| 24 Penfolds Thomas Hyland Shiraz | \$12 | \$39 |
| <i>Australia</i> Consistent cherry and plum flavors with the perfect peppery finish. | | |
| 25 Cline California Red Zinfandel | \$11 | \$35 |
| <i>California</i> Showcases a wide array of dark berry fruit including black cherry and raspberry. Additionally, spice notes and a lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine. | | |
| 26 Napa Cellars Zinfandel | \$14 | \$45 |
| <i>Napa Valley</i> Deep Dark Ruby –purple, intense aromas of ripe blackberries, strawberry jam, cinnamon, and black pepper spice. The palate follows with juicy, rounded fruit flavors that mingle with layers of warm sweet oak. | | |
| 27 Lockwood Cabernet Sauvignon | | \$30 |
| <i>Monterey</i> This wine is a mouthful of bright blackberry fruit, which shows a richness and softness in the middle palate. Silky tannins deliver another burst of fruit as the wine finish shows all the varietal characteristics of classic Cabernet Sauvignon. | | |
| 28 Rutherford Ranch Cabernet Sauvignon | \$12 | \$37 |
| <i>Napa</i> Our Napa Valley Cabernet abounds in aromas of blackberry, black currant and plum. With a solid and pleasing core of Cabernet flavor, this wine comes across with rich fruit flavors of black cherry and full ripe raspberry. The plush texture gives way to the gentle undertones of vanilla leading to a long, satisfying finish. | | |
| 29 Tangle Oaks Cabernet Sauvignon | | \$50 |
| <i>Napa</i> Exhibits blackberry and currant flavors along with notes of dark chocolate and cassis. With silky tannins and a long finish. | | |

Red Wine

30 Cakebread Cabernet Sauvignon \$99

Napa

Firm with blackberry, chocolate and bing cherry flavors, cedar and smoky vanilla linger on the finish.

31 Franciscan Magnificat Cabernet Sauvignon \$99

Napa Valley

Fruit driven and full-bodied with explosive flavors of black cherry and dark chocolate.

32 Toscolo Chianti \$28

Italy

Full of cherry and cedar with a well-rounded finish.

33 Rocca delle Macie Chianti Classico \$45

Italy

Elegantly fruity nose, with marked scents of wild red berries foregrounding nuances of mixed spices. The palate, too, shows excellent fruit supported by judicious tannins. Lengthy finish.

34 Ruffino Chianti Reserva \$75

Italy

Distinct structure, rich and complex, with a soft lingering finish.

RED

35 Val di Suga Rosso di Montalcino

\$52

Tuscany

It has a generous, fruity character with notes of wild cherry and plum. The wine is full-bodied, yet round and elegant with a long, silky finish

37 Masi Amarone

\$85

Italy

Intense garnet red, typical nose of dried grapes, ethereal and full. Dry on the palate, strong but soft and balanced. An important wine of rare elegance.

38 Banfi Brunello di Montalcino

\$99

Italy

Ruby red tending to garnet. Intense, characteristic, fruity, cherry, violet. Rich, harmonious, soft, full-bodied, fresh, soft tannins, long persistence.

39 Tenuta San Guido “Sassicaia”

\$250

Italy

Full bodied with complex aromas of minerals and berries followed by a succulent finish and integrated tannins.

Wines by the Glass

White & Sparkling

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|--|-------|
| Wycliff Champagne | 7.00 |
| Jacobs Creek Chardonnay New Zealand | 7.00 |
| Rock Bare Chardonnay Australia | 9.00 |
| Franciscan Chardonnay Napa Valley | 11.00 |
| Rock Rabbit Sauvignon Blanc California | 8.00 |
| Drylands Sauvignon Blanc | 10.00 |
| Cavit Pinot Grigio Italy | 7.00 |
| Banfi Pinot Grigio Italy | 10.00 |
| Spellbound Reisling California | 9.00 |

Blush

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|-------------------------------|------|
| La Terra Zinfandel California | 7.00 |
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RED

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|--|-------|
| Jacobs Creek Cabernet New Zealand | 7.00 |
| Rutherford Ranch Cabernet Sauvignon Napa | 11.00 |
| Jacobs Creek Merlot New Zealand | 7.00 |
| Tangle Oaks Merlot | 9.00 |
| Mark West Pinot Noir | 10.00 |
| Cline California Red Zinfandel | 11.00 |
| Napa Cellars Zinfandel Napa | 14.00 |
| Penfolds Thomas Hyland Shiraz Australia | 12.00 |
| Straccali Chianti Italy | 8.00 |
| Rocca delle Macie Toscana Sasyr 2006 Italy <i>Sangiovese/Syrah blend</i> | 9.00 |



New Year's Eve 2009

Appetizers

Crab & Prosciutto Bruschetta *for two*

Jumbo lump Crabmeat gently sautéed with Prosciutto served atop Italian toast (counts as 2)

Grilled Calamari

A special recipe with Garlic, Olive Oil, Rosemary and a splash of White Wine

Escargot Encroute

Broiled in garlic butter and encased in Puff Pastry

Carpaccio

Thinly Shaved Tenderloin garnished with Capers, Chopped Red Onions & Shaved Parmigiano Cheese

Crab Louie *for two*

Jumbo Lump Crab Meat on a bed of Lettuce topped with a delectable Louie Sauce (counts as 2)

Oysters Fresco

Oysters on the Half shell baked and topped with spinach, sun dried tomato, pine nuts, and light Parmigiano Cheese

Soup

Cream of Crab

Our own special recipe garnished with lumps of Crab and a Dry Sherry

-or-

Salads

Caesar Salad

A house favorite with our homemade dressing

Garden Salad

Mixed baby greens tossed with our House Balsamic Vinaigrette

Entrees

All Pasta entrees served Fresh Baked Bread with Roasted Garlic Olive Oil

All other Entrees served with Fresh Baked Bread, Chef's Choice of Fresh Vegetable and Starch

Eggplant Involtini

Thinly sliced Grilled Eggplant rolled and stuffed with Angel Hair Pasta & fresh Parmigiano with Marinara sauce

Tuscan Fiocchi

Delicate Pasta Purses stuffed with Mascarpone Cheese and Pear in a Creamy sauce with Roasted Red Peppers & Pine Nuts, finished with Gorgonzola

Cheese Ravioli

Tender Ricotta Cheese Pillows finished in a light Marinara sauce

Linguine Portofino

Clams, Mussels, Shrimp, Fresh Catch & Calamari over linguine in a tomato based broth

Broiled Crab Cakes

Twin cakes of lump Crab with very little filler broiled to perfection

Salmon Oscar

Atlantic salmon topped with Asparagus and Lump Crabmeat and Hollandaise sauce

Rockfish Chesapeake

Pan seared fresh Rockfish encrusted with Spring Onions and a fresh herb topping, set into a Lump Crab and Rosemary Cream Sauce

Chicken Genovese

Chicken Breast stuffed with Eggplant, Pesto, Sundried Tomato, Spinach and Havarti cheese in a light Veloute Sauce

Pork Osso Buco

Slow Braised Shank of Pork in a flavorful blonde stock

Veal & Lobster

Tender Scaloppini of Veal and cold water Lobster Tail Sautéed with shallots and wild mushrooms deglazed with Champagne and finished with butter and cream

Center Cut Filet Mignon

An 8 oz "Black Angus" filet topped with a sun dried tomato pesto in a Port Wine Demi-glace

18% gratuity may be added to parties of 6 or more

Server will inform you of dessert course choices