

Chef's Features - February 2012

Featured Appetizers

Rosemary and herb flat bread pizza with artichoke, spinach, and grilled vegetables...\$12

Crispy Herb Tempura artichoke hearts with coconut and pineapple dipping sauce...\$10

Fresh East Coast Oyster's Casino

Five oysters topped with Asiago, Parmesan, Romano cheese, cherry wood smoked bacon, and garlic shallot butter... \$12

Featured Entrées

Sautéed East Coast Striped Sea Bass served with a light Pomadora red sauce... \$24

Grilled Texas Redfish topped with seafood stuffing served with Saffron cream sauce... \$23

Blackened fresh Lake Michigan Whitefish served with Lemon Caper Buerre Blanc Sauce ... \$19

Fresh Hawaiian Dorado (Mahi Mahi) ala Oscar with fresh Red Crabmeat, Asparagus and topped with Hollandaise Sauce...\$22

Pistachio encrusted Alaskan Halibut and two char grilled Jumbo Shrimp served with Lemon Buerre Blanc ... \$26

Tahiti chicken: Strips of char grilled chicken sautéed with broccoli, onions, red peppers, sliced almonds, and finished with a roasted pepper and pine nut sauce garnished with crispy fried carrots and parsnips ... \$18

12oz. Veal Chop grilled to your liking and served with two char grilled Jumbo Sea Scallops ... \$28