



# Specials

## Appetizers

- House Made Fresh Mozzarella and Roasted Red Bell Pepper Bruschetta ..... \$13  
 With Soppressata served over Spring Mix and Drizzled with Balsamic Reduction
- Baked Stuffed Artichokes ..... \$13  
 Stuffed with 4 cheeses and wrapped with Prosciutto and Grilled Asparagus drizzled in Balsamic Reduction
- Sautéed Calamari ..... \$13  
 With a Garlic Pomodoro Tomato, Red Pepper Flakes and White Wine

## Entrées

- 45 Day Dry Aged 38 oz Tomahawk Steak ..... \$55  
 Done with Caramelized Onions and Herb Compound butter, Served with Broccoli Rabe and Scallop Potatoes
- Veal Parmesan ..... \$24  
 Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce
- Pan Seared Halibut ..... \$29  
 With Ginger Lemon Sauce Served with Risotto and Vegetables
- 5-Spice Duck Breast ..... \$27  
 In Ginger and Scallions Sauce served with Risotto and Mixed Vegetables
- House Made Lobster Ravioli ..... \$25  
 Done in a light Tomato Basil Cream Sauce

## Cocktails

- Perfect Whiskey Sour ..... \$13  
 Whiskey, Lemon Juice, Simple Syrup, Egg Whites, and Bitters Served Up
- Bronx ..... \$13  
 Gin, Orange Juice, Dry and Sweet Vermouth Served Up
- Phoenician Side Car ..... \$13  
 Brandy, Grand Marnier, Lemon Juice, Simple Syrup, and Egg Whites Served Up