



SPECIALS

Appetizers

- Sicilian Eggplant Parmesan \$13
 Baked and stuffed with Spinach, topped with fresh Mozzarella, Pesto and Olives
- Roasted Golden & Red Beet Salad \$13
 With Goat Cheese over Spring Mixed Greens with our House Vinaigrette
- New England Crab Cakes \$14
 Served with a Wasabi Tartar Sauce

Entrées

**ADD TO ANY ENTRÉE: BROILED LOBSTER TAIL \$23
 STUFFED LOBSTER TAIL \$25**

- Veal Osso Bucco \$32
 Braised in a Tomato Vegetable sauce. Served with homemade Butternut Squash Ravioli
- Stuffed Chicken Miguel \$25
 Stuffed with Prosciutto and Gruyere Cheese with a Wild Mushroom Marsala Sauce
- Roast Pork Tenderloin \$24
 With a Pears and Cranberry Sauce over Risotto
- Duck Breast and Duck Confit \$32
 With a Brandy Cherry Sauce. Served with Parmesan Mashed and Butter Nut Squash
- Broiled Seafood Platter \$32
 Shrimp, Scallops and Monk Fish with a half stuffed Lobster tail

Cocktails & Wine

- Champagne and Strawberry Puree Cocktail \$11
- Bottle Sutter Home Rosé \$20
- Bottle Greg Norman Shiraz \$22

HAPPY NEW YEAR!