

**APPETIZERS**

**SHRIMP COCKTAIL**  
*Traditional Cocktail Sauce*

**BROILED SEA SCALLOPS**  
*Truffled Risotto with Citrus Gremolata*

**BAKED STUFFED MUSHROOMS**  
*Spinach, Romano Cheese, Fine Herbs*

**HEART OF ICEBERG, RADICCHIO AND RED ONIONS**  
*Black Olives and Feta Cheese Vinaigrette*

**ASPARAGUS CREAM SOUP**

**MINISTRONE MILANESE**  
*Italian Vegetable Soup with Tomatoes, Beans and Pasta*

**CHILLED STRAWBERRY BISQUE**

**KALE OR ROMAINE CAESAR SALAD**  
*House made Dressing, shaved Parmesan*

**ENTREES**

**BLUE CRAB RAVIOLI**  
*Light Lobster Cream with Vodka*

**OVEN BAKED JAPANESE SEA BASS**  
*Nicoise Sauce, aromatic Basmati Rice*

**GRILLED JUMBO SHRIMP**  
*Special Marinara Sauce, Mustard Potatoes*

**ROASTED DUCK**  
*Orange Glaze, au Gratin Potatoes*

**TENDER ROASTED PRIME RIB\***  
*Cooked to Perfection, Baked Potato with traditional Toppings*

**BARBECUED ST. LOUIS SPARE RIBS**  
*Corn Bread, Baked Beans*

**ZUCCHINI AND EGGPLANT PARMIGIANA**  
*Baked with fresh Mozzarella*

**FROM THE GRILL**

**SALMON FILLET**  
*Citrus and Pepper Rub*

**FLAT IRON STEAK\***  
*Pepper, herbs*

**CHICKEN BREAST**  
*Roast Garlic and Herbs*

**PORK CHOP**  
*Caramelized Onions, Stewed Apple*

**Sauces**  
*BBQ Sauce, Béarnaise, Peppercorn  
Wild Mushroom*

**STEAKHOUSE SELECTIONS**

*Premium aged USDA Beef,  
Seasoned and broiled to your exact Specifications.  
A Surcharge of \$20.00 applies to each Entrée*

**MAINE LOBSTER TAIL**  
*served with drawn butter*

**BROILED FILET MIGNON\***  
*9-oz. Premium aged Beef*

**SURF & TURF\***  
*Maine Lobster Tail and  
Grilled Filet Mignon*

**NEW YORK STRIP STEAK\***  
*14-oz. of the favorite Cut  
For Steak Lovers*

*\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*