



## *Appetizers*

**Drunkin Mussels** \$11

A pound of blue mussels in beer, onion, garlic, finished with butter on toast points

**Wild Mushroom Flatbread** \$13

Wild mushrooms, basil pesto, arugula, shaved parmesan, truffle oil, salt, pepper

**Calamari** \$12

Lightly fried with arugula salad, lemon, and a spicy remoulade sauce

## *Salad or Soup - choice one with entrée*

**Garden Salad**

Mixed greens and spinach topped with tomato, cucumber, red onion & carrots, choice of dressing

**Caesar Salad**

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

**Beet & Arugula Salad**

Roasted beets, arugula, bacon bits, pistachios, goat cheese, bacon vinaigrette

**Lobster Bisque**

Creamy soup made from lobster meat, sherry, saffron, heavy cream

## *Entrée*

**Red Snapper** \$24

Pan seared, grilled asparagus, roasted fingerling potatoes, topped with puttanesca sauce

**Bone In Pork Chop** \$26

Grilled pork chop, grilled asparagus, garlic mashed potatoes, apple rosemary chutney

**Lobster Tail & Beef** \$29

Butter poached lobster tail, braised short ribs, green top carrots over wild mushroom risotto

**Seafood Paella** \$24

Mussels, squid, shrimp, scallops, onion, garlic, tomatoes over saffron rice

**Ribeye** \$35

Grilled ribeye, baked potato, broccolini with a beef demi sauce

**Duck Breast** \$22

Pan seared duck breast over orzo pasta, green top carrots & orange beurre blanc sauce

## *Desserts - your choice \$6*

**Red Velvet Cake** - Rich cocoa flavored cake with buttercream frosting

**Angel Food Cake** - with strawberry sauce and whipped cream

**Vanilla Cheesecake** - with Oreo crust & cherry sauce

**Orange Crème Brulee** - Our famous crème brulee mixed with orange liqueur finished with berries & whipped cream