

# DINNER MENU

## STARTERS

**Fried Calamari** with Broccoli Rabe and Long Hots with Tomato Sauce **15.**

**Crabcake** wrapped with Leeks over Champagne Mustard Sauce **18.**

## SALADS

**Croce Salad with Grilled Chicken 21.**

Romaine, Blue Cheese, Bacon Bits, Craisins, Grapes, Tomatoes, Egg, Pistachios,  
Balsamic Vinaigrette

**Asian Salmon Salad 21.**

Soy glazed Salmon with Mandarin Oranges, Sesame Seeds, Scallions, Carrots, Cucumbers  
and crispy Noodles with Ginger Soy Dressing

**(V) (GF) Spring Mix 18.**

with crispy Chick Peas, Walnuts, Apples, Blueberries, Ginger Lime Dressing

**Add Chicken 8.; add 4 Shrimp 10.; add 7 oz. Faroe Island Salmon 12.**

## ENTREES

**Pasta Pescatore 38.**

Shrimp, Clams, Scallops and Crabmeat in a light Tomato Sauce or White Wine  
Sauce with Linguini

**Faroe Island Salmon 34.**

with White Bean, Garlic, Tomato and Basil Ragout, Jasmine Rice

**Chicken Caprese 28.**

Heirloom Tomato, Buffalo Mozzarella and fresh Basil, with Linguini Marinara

**Braised Long Bone Short Ribs 36.**

with Mashed Potatoes and Vegetable of the Day

**8oz. Filet 45.**

with Morel Mushroom Demi Glaze and Mashed Potatoes

**Rack of Lamb 42.**

Raspberry Glaze, Mashed Potatoes and Vegetable of the Day

**8oz. Prime Burger 20.**

with Bacon Jam, Cheddar Cheese and Char-grilled Jalapenos, Truffle-dusted  
French Fries

**(V) Portabella Parmesan 26.**

with Vegan Cheese, Tomato Sauce, Red Lentil Pasta

## DESSERTS

**(V) (GF) Vegan Lemon Pie 10.**

**Peanut Butter Pie 10.**

**Grilled Pound Cake** with Blueberry Compote **10.**

**Gelato** Chocolate, Vanilla, Salted Caramel **10.**

**(V)**:Vegan

**(GF)**:Gluten Free