

ENTREES

Jumbo Shrimp Saltimbocca ~ layered with prosciutto parmesan and fresh oregano over house made Mediterranean spaetzil pasta with roasted garlic, rosemary, & red wine sauce 23.95

Spiced Crust Beef Tenderloin Filet ~ stuffed with gorgonzola, roasted garlic, sun dried tomatoes, spinach with grilled portabello-roasted pepper, fresh mozzarella baked triangolies, fresh basil-cherry pepper cream, grilled vegetables with honey-roasted garlic butter 29.95

Crispy Peppered Duck ~ whole half duck with crispy pepper crust, ginger-currant-orange glaze, snow peas, grilled mushrooms, over wild rice with saffron and garlic 22.95

Fire Pan Voodoo Tuna ~ with red and green peppercorns, spicy ginger-cumin-garlic-shellfish sauce, baby shrimp, chilies, Thai basil, wild mushrooms, over mahogany fire noodles 25.95

Baked Stuffed Salmon ~ stuffed with crab & scallops, with a lobster-fresh ginger- shiitake mushroom sauce over shrimp ravioli 26.95

Mixed Grill - savory grilled lamb rack chops, pork tenderloin, peanut crust beef filet and marinated cashew chicken breast skewers, black bean cake, habanero-mango salsa, & crispy plantain chips 26.95

Shrimp, Calamari & Mussels ~ sauteed with garlic, saffron, fresh oregano, white wine, crushed red pepper, plum tomato, Asian basil over linguini 20.95

Once in a Life Time Glass Specials

Caymus Cabernet Sauvignon, Napa 2000	\$20
Shafer Red Shoulder Ranch Chardonnay, Napa 2001	\$15
Duckhorn Merlot, Napa 2001	\$18

Sparkling & Bubbly Bottles

Castillo Perelada Reserva Brut Cava, Spain NV	\$20
Veuve Cliquot Brut Champagne, France NV	\$67
Bollinger Grande Anne Brut Champagne, France 1996	\$105