

## ***Chef's Dinner Features***

### **Appetizers:**

#### ***New Zealand Lamb Chops***

Roasted Lamb Chops with Mint Demi

#### ***Tuna Carpaccio***

Sliced 5 Spice Seared Yellowfin with all the accessories

#### ***Bacon Wrapped Dayboat Scallops***

Served in a Maple Whiskey and Dried Blueberry Reduction, accompanied by a taste of the Maple infused Whiskey to sip on!

### **Entrées:**

#### ***16 oz First Cut Veal Chop ---Our House Specialty***

Try it Herb Encrusted, Abruzzese Style or Saltimbucca Style. All three ways are delicious.

#### ***Filet Sambuca***

9oz Filet Wrapped With Bacon  
Drizzled with a Cracked Peppercorn Sambuca Sauce  
Garnished with Crabmeat, Portobello, Asparagus

#### ***Sundried Tomato Crusted Salmon***

Seared Salmon Filet Topped with Roasted Pepper Relish  
Served on a Bed Of Sweet Basil Tomato Mascarpone Crab Risotto

#### ***Sesame Crusted Fresh Yellowfin***

Served with a Mango Risotto, Wakame Salad, Pickled Ginger,  
Wasabi & Soy Glace

#### ***14 oz Aged N.Y. Strip***

Coffee Rubbed with a Cabernet Demi , Gorgonzola Butter, & Oven Roasted Roma  
Tomato Garnish