



## Pastas & Grains

Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish,  
Artichokes in Marinara Sauce over Linguine \$27.00

Ravioli Trio - Red Pepper and Smoked Mozzarella, Cremini Mushrooms  
and Fontina Goat Cheese and Black Pepper with a  
Vodka Tomato Cream Sauce \$20.00

Panko Crusted Chicken Parmesan, Topped with Sautéed Spinach,  
Fresh Tomato, Provolone served with Pasta \$19.00

Cavatappi Pasta - Tossed with Grilled Chicken, Roasted and Fresh  
Tomatoes, Spinach, Garlic, Basil, Spice, Lemon and Olive Oil \$17.00

## From the Waters of the World

Grilled American Sea Bass with Lobster Smashed Potatoes, Chive  
Veloute and Grilled Asparagus \$29.00

Grilled Salmon with Roasted Vegetable,  
Couscous and Citrus Beurre Blanc \$26.00

Margarita Spiced Seared Shrimp and Scallops with Pineapple, Mango,  
Mint Salsa, Crisp Spinach, Couscous and  
Chipotle Lime Vinaigrette \$27.00

Sweet Lobster Tail with Home Fries, Asparagus Garni,  
Julienne Vegetables \$\$ Market Price