

## ***Tonight's Special***

### **Appetizers**

*Warmed Crab Meat Salad sautéed with Pernod Vinaigrette Dressing, Fresh Herbs, Green and Red Peppers, on Bed of Organic Mixed Green Salad*  
\$10.00

*Capellini pasta sautéed in Lobster Cream Sauce with Prosciutto and Mushrooms*  
\$9.00

*Crispy Calamari with Thai Aioli Sauce*  
\$7.00



### **Entrees**

*Stir-Fried Shrimp with Fresh Vegetables in Thai Tamarind Sauce*  
\$17.00

*Duck Breast, prepared medium-rare, with a Zinfandel and Wild Mushroom Sauce*  
\$22.00

*Filet of Red Snapper Wrapped in Parchment Paper with Tomato Provencal Sauce, Capers and Fresh Herb*  
\$20.00

*Pan Seared Filet of Hawaiian Butter Fish with Ginger Lemon Butter Sauce Served with Potato Pancake*  
\$21.00

*Jumbo Lump Crab Cakes (2) with Beurre Blanc Sauce*  
\$19.00

*Grilled Veal Chop with Port Wine Sauce, Pommery Mustard and Wild Mushrooms*  
\$29.00