

Appetizers

Colossal Gulf Shrimp Cocktail

With Cilantro Lime Cocktail sauce \$16.95

Maryland Crab Cakes

With Corn Relish Mustard Aioli \$13.95

Saganaki

Roasted Kefalatyri cheese served flambé with Garlic Toast points \$8.95

Tomato and Mozzarella

With Basil, Extra Virgin Olive Oil and Balsamic Syrup \$10.95

Wild Mushroom, Leek and Goat Cheese Brullee

In a Cous Cous crust with Mesculin Lettuce and Balsamic-Basil Vinaigrette \$8.95

Ménage A Trios

Sautéed Calamari, Scallops and Shrimp in a savory tomato herb sauce.

Served with toasted bruschetta \$12.95

Crispy Fried Calamari

In a specially prepared batter \$10.95

Filet Mignon Carpaccio

Thin Filet Mignon with Arugola, shaved Parmesan & Citrus infused Olive Oil \$10.95

Escargot Bourguignon

Baked with Shallots and roasted Garlic Butter sauce \$10.95

Soups & Salads

Chef's Soup of the Day A.Q.

Lobster Bisque

With diced fresh Lobster, Cognac and Saffron \$8.95

Tommy V's Tomato Salad

Beefsteak Tomatoes, shaved Red Onion, Blue Cheese in a Cabernet Vinaigrette \$7.95

Hearts of Boston Lettuce

With crumbled Roquefort Cheese and Tart Raspberry Vinaigrette \$6.95

Tabbouleh Salad

Topped with roasted Fennel, Prosciutto and Brie Cheese \$8.95

Caesar Salad

Romaine Hearts with Tangy Anchovy dressing, Garlic Crouton and sprinkled with Parmesan cheese \$7.95

Steaks, Chops & Specialties

The Luxury Burger

12oz Kobe Beef Burger with braised Mushrooms, Blue Cheese, Dijon Mustard and Arugola. Served with Pommes Frites \$17.95

Filet Mignon Oscar

Medallions of Filet Mignon with Asparagus, Jumbo Lump Crab and Béarnaise Sauce \$38.95

Grilled Breast of Chicken

With roasted Garlic demi-glaze, served on mashed potatoes \$21.95

Rack of Lamb

In Rosemary jus and herb mint marinade \$37.95

Veal Chop (16oz)

Bone-in Veal chop, dusted with Aromatic Herbs and Extra Virgin Olive Oil \$38.95

Center cut Filet Mignon (10oz)

\$39.95

Prime New York Strip Steak (16oz)

\$38.95

Surf & Turf

Butter Poached King Prawns and Center Cut Filet \$38.95

Boneless Prime Rib Eye (16oz)

\$30.95

Bone in Prime Ribeye (22oz)

The Best of the Best. So tender that chewing is optional \$38.95

**Consuming raw or partially cooked food may increase your risk of illness.
Patrons who are vulnerable to food Borne illnesses should only consume food
that is thoroughly cooked.**

Seafood & Mediterranean Specialties

Yucca Crusted Sea Bass

With spicy Rock Shrimp, Tomatoes, Garlic and White-Wine sauce \$26.95

Osso Buco Ravioli

Hand made ravioli with veal Osso Buco braised with Aromatic Vegetables
in a fresh Sage and Parmesan sauce \$19.95

Black & White Sesame Crusted Ahi Tuna

Accompanied by a Tempura Prawn, Ginger Soy sauce & with Wasabi Cream \$28.95

Macadamia Crusted King Prawns

With Herbs, Capers and Lemon-Butter sauce \$28.95

Fresh King Salmon

Pan seared topped with marinated steamed Artichokes and Capers \$29.95

Cioppino

Clams, Mussels, Shrimp, Calamari and White Fish sautéed in Garlic and fresh Tomato
sauce. Served over Linguine. \$31.95

Vegetables & Sides

Steamed Asparagus with Hollandaise \$7.95

Pomme Frites \$5.95

Roasted Garlic Mashed Potatoes \$5.95

Baked Potato \$5.95

Steamed Broccoli Hollandaise \$6.95

Sautéed Wild Mushrooms \$5.95

Creamed Spinach \$6.95

Sautéed Spinach \$6.95