

MENU ITEMS AND PRICES SUBJECT TO CHANGE

Happy Mother's Day

Complete Prix Fixe Dinner

Served with Choice of Appetizer, Salad, Entrée and Dessert

APPETIZERS

Lobster Bisque Soup

Stuffed Portabella Mushroom

Seafood Imperial (Shrimp, Scallop, Crab and Lobster)

Marinated Seafood Salad

Shrimp, Scallop, Crab, Calamari and Lobster

Sashimi Tuna

Sesame Encrusted Tuna Served with Seaweed Salad and Ginger Soy Sauce

Shrimp Cocktail

Fresh Mozzarella

With Roasted Red Peppers, Tomato, Fresh Basil and Balsamic Vinaigrette

Jumbo Lobster Filled Ravioli

In a Tomato Basil Cream Sauce with Shiitake Mushrooms

Crab Cake

Served with Mustard Sauce

Eggplant Rollatine Parmigiana

Filled with a Blend of Ricotta and Parmesan Cheese

Fresh Fruit Cocktail

SALADS

Our Special House Salad

Tri Color Lettuce with Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Traditional Dressing

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ENTREES

Complemented with Roasted Red Potatoes and Vegetables

Veal Birds	\$46
<i>Veal Scallopini Wrapped Around Lobster, Prosciutto and Fontina Cheese in a Porcini Mushroom Sauce</i>	
Roast Prime Rib of Beef	\$50
<i>Served with Natural Gravy</i>	
Filet Mignon	\$50
<i>Grilled 12oz Filet Topped with Herb Bread Crumbs, Finished with Brandy Demi-Glaze</i>	
Penne Vodka	\$32
<i>With Tomato Basil Cream Sauce (with Chicken or Shrimp \$36)</i>	
Lump Crab Cakes	\$43
<i>Broiled and Served with a Chardonnay Beurre Blanc Sauce</i>	
Lobster Tails	\$60
<i>Two 8 oz. Broiled Lobster Tails Served with Drawn Butter</i>	
Seafood Risotto	\$45
<i>Shrimp, Scallop and Lobster in a Wild Mushroom Risotto with Asparagus and Fresh Tomato</i>	
Broiled Seafood Medley	\$48
<i>Broiled Stuffed Lobster Tail, Shrimp, Scallop, Crab Cake, & Filet of Tilapia Glazed with Lemon, White Wine and Butter</i>	
Pan-Seared Filet of Cod	\$48
<i>Pan Seared served over Braised Leeks in a Roasted Garlic Sauce with Asparagus, Shiitake Mushroom, Tomato & Rock Shrimp</i>	
Stuffed Shrimp	\$45
<i>Filled with Lump Crabmeat Imperial</i>	
Chicken Francese or Parmigiana	\$37
Veal Francese or Parmigiana	\$42
Soft Shell Crabs	\$48
<i>Fresh Jumbo Soft Shell Crabs Served over Sautéed Escarole. Finished with Lemon, White Wine and Butter.</i>	
Atlantic Salmon	\$42
<i>Encrusted with Macadamia Nuts and Topped with a Tropical Fruit Salsa in a Citrus Beurre Blanc Sauce</i>	
Tilapia Oreganata	\$42
<i>Garnished with Jumbo Lump Crabmeat and Topped with Herb Bread Crumbs. Finished with a Chardonnay Buerre Blanc</i>	
Grouper Filet	\$45
<i>Pan Seared with Artichokes, Shiitake Mushrooms, Sun Dried Tomatoes, and Jumbo Lump Crabmeat. Finished with Chardonnay Beurre Blanc.</i>	
Veal Loin Chop Layered	\$52
<i>Topped with Roasted Red Peppers, Portabello Mushroom and Smoked Mozzarella. Finished with Porcini Mushroom Demi-Glaze.</i>	
Surf and Turf	\$60
<i>8oz Filet Mignon with a Brandy Demi-Glaze Sauce & Broiled 7oz Lobster Tail with Drawn Butter</i>	
Rack of Lamb	\$50
<i>Topped with Herb Bread Crumbs</i>	
Jumbo Lump Crab Meat	\$43
<i>Sautéed with Shiitake Mushrooms, Asparagus and Grape Tomatoes. Served over Capellini with Chardonnay Beurre Blanc.</i>	

DESSERTS

Choose From Our Irresistible Array of Desserts

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CHILDREN'S MENU

12 & Under - Served with Salad, Pasta, Ice Cream & Beverage

<i>8oz. Filet Mignon</i>	<i>\$20</i>
<i>Chicken Francese</i>	<i>\$16</i>
<i>Chicken Parmigiana</i>	<i>\$16</i>
<i>Fried Shrimp</i>	<i>\$18</i>
<i>Penne Marinara or Vodka Sauce</i>	<i>\$14</i>
<i>Chicken Fingers</i>	<i>\$14</i>