

Entrees

Written by Administrator

Thursday, 18 July 2013 00:00 - Last Updated Tuesday, 02 October 2018 11:11



PASTA		
CHICKEN MARSALA RIGATONI Rigatoni pasta with caramelised onions, roasted mushrooms and chicken with a Marsala cream sauce	22.	
SPAGHETTI MEATBALL BOLOGNAISE Our large house made meatballs with Bolognese sauce tossed with spaghetti and garnished with basil chiffonade	19.	
EGGPLANT PARMESEAN Crispy breaded eggplant layered with oven roasted tomatoes, Mozzarella cheese, and fresh basil then baked in our house made pasta sauce and served with angel hair Aglio Olio	17.	
PENNE ALLA VODKA Fresh blue crab, crispy pancetta and sugar snap peas sauteed with vodka tomato cream sauce and served over penne pasta	22.	
FETTUCCINI Creamy house made Alfredo tossed with fettuccini	13.	
	With chicken or shrimp	18.
PASTA PRIMAVERA Gluten free red lentil rotini pasta tossed in a white wine herb butter sauce with boursin cheese and fresh vegetables	18.	
	With chicken or shrimp	23.
PASTA FORTUNA Rigatoni pasta tossed in roasted garlic cream sauce with sun-dried tomatoes, roasted wild mushrooms and prosciutto. Topped with thinly pounded pan roasted chicken	20.	
BY SEA		
SALMON WITH CRAB Fresh Atlantic salmon pan seared and topped with jumbo crab meat. Topped with a Cajun cream sauce and served with vegetable of the day and herb roasted potatoes	31.	
PAN ROASTED HALIBUT Norwegian Atlantic halibut with citrus cream sauce and cherry tomatoes and served with sauteed vegetables and fingerling potatoes . . . Market Price.		

*Continental breakfast included in room rate. Minimum stay of 2 nights. Tax and resort fees extra. Prices subject to change.

\$5.00 split charge applies to all table entrees.
20% gratuity charged on parties of 6 or more.
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PAN SEARED SCALLOPS	
Pan seared scallops with parmesan risotto, grilled asparagus and lemon butter sauce	Market Price
CHILEAN SEA BASS	
Pan roasted with creamed fennel and leeks and served with slow roasted tomatoes and grilled asparagus	Market Price
SHRIMP PORTOFINO	
Gulf shrimp sauteed with mushrooms, pine nuts and garlic on a bed of wilted spinach with lemon butter sauce and served with angel hair pasta	24
LOBSTER AND SHRIMP RISOTTO	
Creamy parmesan risotto with lobster claw and gulf shrimp, sweet peas, leeks and peppadew peppers	35
VEAL OSSO BUCO	
Cross cut veal shank and fresh vegetables slow roasted in wine and tomatoes. Served with creamy mashed potatoes	28
FILET MIGNON	
10 oz. grilled filet topped with a burgundy jus. Served with grilled asparagus and creamy mashed potatoes	Market Price
VEAL SCALLOPINI & SHRIMP	PASTAS • SEAFOOD • STEAKS
Thinly pounded scalloppini of veal sauteed with shrimp, mushrooms, artichokes, and garlic in a white wine reduction with a touch of butter. Served with creamy mashed potatoes and fresh vegetables.	27
RACK OF LAMB	
Pan roasted and herb crusted, topped with a burgundy jus. Served with creamy mashed potatoes and fresh vegetables.	29
CHICKEN LUNA BELLA	
Thinly pounded chicken breast sauteed with artichokes, oven roasted tomatoes, and finished with white wine and butter. Served with creamy mashed potatoes and vegetables	19
CHICKEN FONTINA	
Thinly pounded chicken stuffed with proscuitto, Fontina cheese and basil with lemon butter sauce on a bed of wilted spinach and served with creamy polenta	22
12 oz. BONE IN PORK CHOP	
Grilled pork chop with mild mushroom gratin and Pinot Noir reduction, served with creamy polenta and grilled asparagus	28