



Open for lunch and dinner everyday
Lunch 12-2 pm | Dinner 5-9 pm
(732) 449-4700

Starters

Homemade Pasta #9

Nine orders of homemade pasta are composed and priced daily

Panache of Appetizers

Fresh Jumbo lump crab cake alongside a duet of grilled shrimp and a wild mushroom salad served with a red pepper remoulade... 15

Mussels

These mussels are steamed with white wine and lemon then finished with smokey chorizo sausage ... 9

Calamari

Super crispy calamari with a trio of dipping sauces, lemon caper aioli, Thai chile, and remaloude... 10

Grilled Caesar Salad

Romaine heart grilled then topped with a roasted red pepper relish, pine nuts and finished with classic dressing... 8

Mesclun Salad

Mesclun greens with a duet of beets, goat cheese, pecans, apples, and balsamic vinaigrette... 9

Lobster Cappuccino

Creamy lobster bisque topped with lobster foam and chunk lobster meat... 10

Butternut Squash and Short Ribs

Creamy butternut squash soup with a garnish of pablano peppers and braised boneless short ribs... 9



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Lunch ~ Main Course

Porterhouse Pork Chop

Grilled plain or finished with sautéed peppers and onions and roasted red bliss potatoes... 17.99

Grilled Club Steak

Grilled plain or topped with caramelized onions and blue cheese crumbles... 18.99

Stuffed Chicken Breast

Grilled plain or stuffed with a prosciutto and fresh mozzarella pinwheel and topped with wild mushrooms and a natural reduction... 16.99

Penne Vodka

Classic as the day is long and is available alcohol free upon request... 15.99

Cavatappi Pasta

Corkscrew shaped pasta tossed with spinach, tomato and crabmeat tied together with extra virgin olive oil and parmesan cheese... 16.99

Oven Baked Tilapia

Baked plain with butter and wine or glazed with a mango chutney for an added flavor to this mild fish filet... 17.99

Black Trumpet Crab Cakes

The original and classic recipe since day one... 19.99

Baked Scallops

Baked plain or topped with a porcini mushroom breadcrumb for added flavor and a nice crispy texture... 19.99

Veal Stew

Classic French white veal stew has a ton of old world richness and flavor... 19.99

Pot Roast Carver

This is a very special cut of the lower chuck that allows a full range of flavors with all of the tenderness that great pot roast is known for... 18.99

All entrees are complete with salad and the appropriate starch and vegetable