

**ANNUAL HOLIDAY
GIFT CERTIFICATE
SALE**

**NOVEMBER 27, 28, 30
AS SUPPLIES LAST
\$35 GETS YOU \$50**



TWO GREAT EVENTS



**CHAMPAGNE
DINNER
THURSDAY,
DECEMBER 10TH
6:30PM
DINNER AND
6 BUBBLES
\$65.00 PER PERSON**

Appetizer and Dinner Specials

Jumbo Lump Crab Cake	<i>Voted the best in town!</i>	15	Crab Bisque	6.00
Homemade Arancini	7.99		Homemade Spinach and Artichoke Rangoons	7.99
Greek Shrimp	10		Local Zucchini fried with marinara dipping sauce	6.99
Crispy Brussels Sprouts	<i>tossed with light Cajun seasoning and parmesan over marinara</i>			7.99

Entrée Specials

Pillow Case Gnocchi	<i>Italian Cheese Filled Gnocchi with our homemade marinara</i>	17.99	
100% Organic "Manna Farms" Short Ribs	<i>over risotto Carbonara</i>	23.99	
Marsala Combo	<i>Shrimp, Veal, and chicken</i>	23.00	
14oz Wagyu Kobe Ribeye	<i>with maître-d horseradish butter</i>	35.99	
Parrot Fish– The Most Colorful Fish in the World		22.99	
<i>From Australia, pan seared with tri-colored cherry tomatoes and garlic butter in a Chardonnay sauce</i>			
Fresh, Very Limited Black Cod Piccata	<i>Black Cod in our Piccata sauce with capers</i>	19.99	
King Surf 'N Turf	<i>22oz Prime Porterhouse & 10oz Lobster Tail</i>	49.99	
Butternut Squash Ravioli	<i>in a brown butter, garlic and sage sauce</i>	17.99	
40oz Prime Tomahawk Ribeye The Biggest Steak in Town		64.99	
<i>Grilled over an open fire and cooked to your temp and topped with caramelized onions</i>			
20oz Prime Tomahawk Queen Cut Ribeye	<i>with caramelized onions</i>	33.00	
Colossal King Crab Leg	<i>1 pound already split for you with drawn butter</i>	44.00	
Haddock Napolitano	<i>olives, sun-dried tomatoes, with provolone cheese in a white wine sauce</i>	21.00	
Drunken Cajun Fettucine Seafood	23 Filet Tips	23 Chicken 20	<i>cajun cream sauce</i>
Chilean Seabass	<i>pan-seared over pink sauce with crab topped with asparagus points</i>	27.00	
In House Smoked Salmon over Mixed Veggies		24.00	
Lobster Fest 2	<i>10oz tails with side and salad</i>	45.00	
Youngstown Surf 'N Turf	<i>Italian filet medallions & shrimp scampi</i>	25.00	
Italian Style Shrimp	<i>jumbo shrimp with sweet and hot peppers, tomatoes, in a white wine sauce</i>	18.00	
7oz Filet a la Oscar	<i>topped with jumbo lump crab, béarnaise sauce and asparagus tips</i>	28.00	
Fresh Lake Erie Perch	<i>Crispy Fried, blackened</i>		

Since 1986