

~Soup~

Du Jour (Priced daily)

~Appetizers~

Gnocchi alla Romana

Potato Dumpling with a light Tomato Sauce with Parmesan, 5.00

Prosciutto di Parma

Parma Ham with Seasonal Sweet Melon or Avocado, 8.75

Petite Lump Crabcake Silo

Served with Horseradish Remoulade, 12.50

Shrimp Cocktail

Served with a Bloody Mary Sauce and Celery, 11.50

Calamari Fritti, Fra Diavolo, 8.95

Avocado Appetitoso

Avocado, Mozzarella, Smoked Wild Sockeye Salmon, and a Crab and Shrimp Diced Mixture, 14.50*

Involtini di Salmone

Lump Crabmeat and diced Shrimp Mixture in a Smoked Salmon Parcel, served with Apple Horseradish Sauce, 12.50

Mushroom Strudel

Wild mushrooms and Gruyere Cheese, wrapped in Phyllo and served with Crème Fraiche and "Cabernet Syrup", 9.50

~Salads~

Insalata Tricolore

Avocado, Mozzarella and Tomato, 6.50

German Cucumber Salad

Thinly sliced Cucumbers in a Sour Cream Dressing served on a Bed of Greens, 5.50

Grilled Beetroot Salad

With Blue Cheese Crumbles and Roasted Walnut Vinaigrette, 6.00

Caesar Salad

Prepared tableside, 10.50

~Entrees~

Melanzane Imbottite

Southern Italian Egg Plant stuffed with Rice, Onions, Mushrooms, Roasted Peppers and Ricotta Cheese, served on a Bed of Pine Nuts, Currants and Sautéed Spinach, 16.50

Wild Alaskan Sockeye Salmon*

Served with fresh Pesto Sauce, 26.00

Lobster Thermidor

Two Six Ounce Lobster Tails, 35.00

Gamberoni à la Monte Carlo

Sautéed Jumbo Shrimp with Pancetta, fresh Tomato, Garlic and Bell Peppers, 27.00

Jumbo Lump Crabcake Silo

Served with Horseradish Remoulade, 28.00

Flounder Whitehall

Flounder accompanied with Baby Shrimp on a bed of Spinach, surrounded by Piped Potatoes served with Marie Rose Sauce, 24.50

Rack of Lamb

Rosemary Encrusted or Mint Glazed, 28.50

Chicken Breast Asiago

Sautéed, served with Gnocci, and a Sage Brown Butter and Asiago Cream, 18.50

Chicken Piccata

Chicken Scallopine with a Lemon, Capers and White Wine Sauce, 18.50

Jaeger Schnitzel

Breaded and Sautéed Veal Escalope, served with a Mushroom Red Wine Sauce, 25.00

Saltimbocca alla Romana

Veal Scallopine with Prosciutto, Mozzarella and Sage, 26.00

Vitello Piccata

Veal Scaloppine with a Lemon, Capers and White Wine Sauce, 25.00

Beef Penne

Penne with thinly sliced Beef Tenderloin, tossed with Diced Roasted Roma Tomatoes and fresh Herbs 16.95

London Broil

Thinly sliced Flank Steak, Pan Seared, served with a Mushroom Red Wine Sauce over Fettuccine, 16.95

Tournedos Montanara

Medallions of Tenderloin of Beef with Wild Mushrooms and a Red Wine Sauce, 26.50

Fillet Oscar à la Whitehall

Chargrilled, topped with Lump Crabmeat Savory Zabaglione, 35.00

Chateaubriand

Marinated Tenderloin of Beef served with Bordelaise and Béarnaise Sauces, Mushrooms, and Tomatoes stuffed with Crabmeat and Potato du Jour (For Two), 89.00

~ Our Entrees are served with Fresh Seasonal Vegetable and Starch Du Jour, where applicable~

*We are pleased to offer you the purest wild Alaskan Salmon delivered directly from our Purveyors, Vital Choice. We pride ourselves in using only the finest, freshest ingredients, organic whenever possible.

An 18% Gratuity will be added to parties of six or more