

# APPETIZERS

## **Tuscan Style Bruschetta**

Char-grilled olive scented Panini bread topped with a blend of diced Roma tomatoes, garlic, shallots, Asiago cheese, and fresh basil. Finished with melted Mozzarella. \$5.50

## **Mushrooms Venetian\***

Large white mushroom caps over stuffed with our jumbo lump crab meat filling, finished with a White Wine-Lemon Butter sauce and melted American cheese. \$8.00

## **The "Black Tie" Sampler\***

An awesome array of crab stuffed mushrooms, clams casino, spring rolls, and shrimp scampi. Great for sharing at the table \$12.50

## **Shrimp "Martini"\***

Iced large Spanish red shrimp cocktail simply accented with a splash of Stolichnaya vodka, Florida lemon, and Colossal cocktail olive. \$9.50

## **Calamari Fritte\***

Sweet tender baby calamari dipped in our own seasoned flour, accompanied with a zesty Marinara sauce, grilled lemon, and crispy cilantro. \$8.50

## **Mozzarella Carozza**

Hand breaded imported mozzarella, flash fried golden brown, nestled in a pool of our zesty Arrabiata sauce. \$7.00

## **E.R.'s Crab Spring Rolls**

Hand rolled Rice paper filled with Asian style vegetables and jumbo lump crabmeat. Served with a duet of homemade dipping sauces. \$7.50

# SOUPS & SALADS

## **Signature Soups**

Our homemade soups are prepared daily. Please consult with your waitstaff for today's culinary delight!  
Cup \$4.00 Bowl \$6.00

## **French Onion Soup**

Topped with roasted crostini, then finished with melted imported Swiss and Mozzarella cheeses. \$7.00

## **Caesar Salad**

A classic delight! Garden fresh Romaine lettuce and crunchy croutons all tossed with our Creamy Pecorino Romano dressing. \$6.00 Add grilled chicken or crispy crabcake \$4.00

## **Sesame Encrusted Ahi Tuna**

Sushi Graded Ahi Tuna pan seared medium rare, served over Vinaigrette glazed mesclun mix served with Wasabi cream, pickled ginger, & crispy Soba noodles. \$10.00

## **"The Shirley" Salad**

Hearts of Romaine lettuce garnished with grilled chicken breast, Hickory smoked bacon, fire-roasted peppers, garden fresh vegetables, and shredded Red Brick Cheddar cheese. \$9.00

## **House Salad**

Crisp greens tastefully garnished with garden fresh vegetables. \$4.00

# ENTRÉES

*Entrées are served with Potato and Vegetable of the day, Freshly Baked Bread and Creamy Butter.*

## **Atlantic Haddock**

Broiled Atlantic Haddock fillet, with a White Wine Lemon Butter sauce. \$14.00 Try it stuffed with crabmeat \$4.00

## **Chicken Balsamic**

Sautéed boneless breast of chicken with shallots, garlic, fire-roasted peppers, caramelized red onion, white wine, chicken stock, and oak- aged Balsamic vinegar \$14.00

## **Shrimp Delise**

Large white tiger shrimp over stuffed with our own jumbo lump crabmeat, laced with a White Wine Lemon Butter sauce. \$18.00

## **Salmon Provençale**

Pan seared Scottish salmon fillet, with a Provençale Sauce (Roma tomatoes, garlic, shallots, olives, lemon, capers, and fresh basil.) Garnished with Jumbo Lump crabmeat. \$20.00

## **Delmonico Steak**

Hand Cut 14 Oz Choice Delmonico Steak Rubbed with Secret Seasonings, and our Creamy Garlic Butter sauce, finished with crispy Vidalia onion rings. Our most popular steak! \$27.00

## **Pan Fried Louisiana Crab Cakes**

Crispy Louisiana style jumbo lump crab cakes served with Creole tartar sauce and Lemon scented Beurre Blanc. Simply awesome! \$19.00

## **Black Diamond Steak**

Hand-cut Choice 8 Oz Sirloin steak rubbed with seasonings and our Creamy Garlic Butter sauce. Topped with crispy Vidalia onion rings. \$19.00

## **Bourbon Barbecue Baby Pork Chops**

Colossal succulent crispy baby pork chops oven glazed with our own Kentucky Bourbon Barbecue sauce. \$14.00

## **Chicken Saltimbocca**

Sautéed boneless breast of chicken towered with prosciutto ham, wilted spinach and melted Mozzarella cheese, laced with a Sweet Sicilian Marsala Wine sauce. \$16.00

## **Filet Mignon**

U.S.D.A. Prime 8 Oz Filet Mignon expertly prepared to your preference, accented with a Roasted Portebella Mushroom sauce \$42

# SPECIALTIES & PASTA

*All selections are served with Freshly Baked Bread and Creamy Butter*

## **Chicken Scampi**

Boneless breast of chicken simply sautéed in our unique Scampi Butter Sauce, then tossed with Semolina enriched Linguine pasta. Our most popular pasta! \$15.00

## **Penne Elizabeth**

Penne pasta with shallots, garlic, diced Roma tomatoes, prosciutto ham, wilted spinach, and jumbo lump crabmeat. All tossed in our chef's Stolichnaya Vodka Cream sauce. \$16.00

## **Shrimp And Crab Rosella**

Sautéed large white tiger shrimp teamed with broccoli florets, Jumbo Lump Crabmeat, & Penne pasta. Tossed with our White Wine-Chive Lemon butter sauce. \$18.00

## **Linguine with Roasted Portobello Mushroom**

Linguine pasta sautéed with garlic, shallots, garden vegetables, and fresh basil in our Italian speaking Pecorino Romano cream sauce, topped with roasted Portobello mushroom \$14.00

*\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 8 or more. Now proudly serving free-range chicken.*