



First Course Selections

Oysters on the 1/2 @ \$ 3.75 per each

Beautiful seasonal oyster, freshly opened – with fresh lemon mignonette & traditional cocktail sauce

★ Grilled Eggplant Isle d' Capri \$ 17. V

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled - layered over fresh leaf spinach, with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with basil infused xvoo

★ Arancini Palermo \$17.

A sauté of caramelized sundried tomato, fresh basil, & melted leeks ~ stuffed with fresh mozzarella rolled into small rice balls ~ finished with panko and pan roasted –
Served in a pool of tomato basil marinara

★ Asian Surf & Turf Bites \$ 21.5

Filet Mignon & sesame Salmon of the day - cut in geometric cubes, Seared in a iron pan ~ served in dots of wasabi cream w/ matchstick vegetables *slaw* in a Thai chili vinaigrette

Grilled Bacon wrapped Shrimp \$ 22.

Jumbo Shrimp ~ wrapped in lean smoky bacon ~ charcoal grilled
Served skewered with an English horseradish cream

Soups & Salads

Jamaican Curried Crab Bisque \$ 18.5

Our signature soup since 1988

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those “sweet-hot” Caribbean nights



Pear & Baked Brie Salad \$ 18.

Fresh local pear, served over crisp greens & Boston bib tossed in a lemon balm chevre vinaigrette.
Served with a wedge of *baked brie* in golden brown puffed pastry

Traditional Caesar Salad \$ 15.

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

The Greek Village Salad \$ 16.5

Traditional Horiatiki Salata ~ Ripe Campari tomato, served with cucumber, sweet red onion
With traditional Greek vinaigrette extra virgin olive oil, oregano, and a splash of red wine vinegar
Finished with imported Bulgarian Feta



20% gratuity is added to parties of six (6) or more

*If you would require separate checks for parties of 4 ~ 6 ~ or 8
Please alert your server when placing your order
This will expedite your check @ the end of your visit with us.*

*Pennsylvania State requires us to inform you. . .
Consuming rare or undercooked menu selections may increase the chance of food borne illness.*



Entrées

Savory Crispy Duck \$ 41.

- ★ Semi boneless 1/2 Duckling “Twice cooked”- flashed under the flame with an agave glaze
Served with ‘brown’ butter braised Escarole & Up country PA Potato filling
in a pool of fresh orange spiked champagne buerre blanc

Scottish Salmon \$ 39.

Wild caught salmon fillet ~ painted with a light marinade ~ lemon balm, fresh lemon, extra virgin olive oil ~ and simply grilled over our natural hardwood charcoal fire
Grill roasted fingerlings & Salad Niçoise of baby green beans, hard cooked egg

Greek Lamb & Risotto \$ 42.

“3’ chop rack of Lamb perfectly grilled over our natural hardwood charcoal grill
Sliced into chops and served over Arborio Risotto with San Marzano tomatoes, melted leeks
And wilted baby spinach, with imported Bulgarian Feta cheese



Thai Vegetable with Rice Noodles \$ 31. V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas stir fried in a Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, & finished with a spicy light peanut sauce **ADD ~ Grilled Shrimp \$ 42.**

Our Filet Mignon (8 oz) \$ 52.

cut to order - "Just for you" -from the whole tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 6.00 per ounce
Simply hardwood charcoal grilled to your preference **choose your style below-**

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Béarnaise, russet mashed & crisp vegetable

Filet au Poivre Peppercorn encrusted with Brandy peppercorn sauce + \$ 6.50

Ultimate Black & Blue ~ beautifully melted imported Black Champignon Bleu Cheese + \$ 5.50

Filet Oscar grilled asparagus-topped with Jumbo lump crab- + \$ 15.00



*Thank you for dining with us this evening. . .
My staff & I am pleased to serve you
It our mission to delight your palates,
with our culinary creations
having you leave us feeling well-nourished and Relax*

Executive Chef - Gracie Skidas ~ **Chef** - Andy Madden

