

## APPETIZERS

### **Crispy Chicken Wings \$7.95**

Tossed in mild Honey-Garlic sauce served with Celery & Gorgonzola Cream

### **Crab Cake \$8.95**

Jumbo lump crab sautéed With Horseradish Mustard Sauce

### **Fried Calamari and Zucchini \$ 7.95**

With Marinara Sauce and basil aioli

### **Coconut Shrimp \$8.95**

With pineapple mango chutney

### **Fried Fresh Mozzarella \$6.95**

With marinara sauce and pesto oil

### **Jumbo Shrimp Cocktail \$8.95**

Served with cocktail sauce and lemon wedge

## SOUPS

### **Soup of the Day \$5.00**

### **Seafood Gumbo \$6.95**

### **French Onion Soup \$5.00**

## SALADS

### **Gorgonzola Salad \$5.95**

Wedge of crisp Iceberg lettuce served with crispy Bacon, Red Onion, Tomato, and Creamy Gorgonzola Dressing

### **House Salad \$4.50**

Mixed baby Greens, Iceberg, Romaine, Tomato, Cucumber, Carrots and Red Onion

### **Caprese Salad \$6.95**

Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil and Extra Virgin Olive Oil

### **Caesar Salad \$ 4.95**

Crisp Romaine, Croutons and Parmesan Cheese

**Add Chicken \$2.95**

**Add Shrimp \$4.95**

## **ENTREES**

### **Chicken Marsala \$13.95**

Chicken Breast sautéed with Marsala Wine, Mushroom Sauce served with Potato and Vegetable

### **Chicken Milanese \$12.95**

Breaded Chicken Cutlet topped with Tri-Color Greens tossed in a White Balsamic Vinaigrette and topped with shaved Asiago Cheese

### **Fish & Chips \$12.95**

Battered Atlantic Cod Fillet served with French Fries, Cole Slaw and Malt Vinegar

### **Jumbo Lump Crab Cakes \$17.95**

Pan seared Crab with Horseradish Mustard Sauce, mashed Potato and Vegetable

### **Macadamia Crusted Snapper \$17.95**

Served over Jasmine Rice, Asparagus and Pineapple Mango Salsa

### **Sesame crusted Salmon \$16.95**

Wild Scottish Salmon baked and glazed with lime, chili Sauce served over a bed of rice and grilled asparagus.

### **French Quarter \$18.95**

Jumbo shrimp, stuffed with crab meat, almond rice and garlic lemon asparagus

### **Paella \$ 20.95**

Shrimp, Lobster Meat, Clams, Mussels, chorizo and Chicken served on Saffron Rice with Sweet Peas

### **Mardi Gras 8oz Burger \$8.95**

Certified Angus beef served with lettuce, tomato, red onion, on a Brioche roll  
Choice of sweet potato fries, French fries or home made chips.

### **Prime Thyme French Dip \$11.95**

Grilled prime rib, sautéed onions, melted provolone on a French Baguette with Au Jus dipping sauce, with a choice of sweet potato fries, French Fries or home made chips

**PASTA \$9.95**

**Choose your Pasta**

Spaghetti, Linguine, Penne, Capellini, bow tie

**Choose your Sauce**

**Marinara**

Classic Italian Tomato Sauce

**A la Vodka**

Tomato, Cream, Shallots, Pancetta and Vodka

**Alfredo**

Butter, Heavy Cream and Reggiano Cheese

**Pesto**

Basil, Garlic, Pine Nuts, and a touch of Heavy Cream

**Bolognese**

Traditional Meat Sauce

**A la Rosa**

Marinara, Cream and Basil

**Add Chicken \$ 2.95 add Shrimp \$4.95**

**Shrimp Louisiana \$16.95**

Mushrooms, Peppers, Onions, Shrimp sautéed in Garlic, Olive Oil in a spicy New Orleans sauce over Linguine

**Ravioli A la Rosa \$12.95**

Cheese filled Ravioli and Tomato Cream Sauce

**Penne with Salmon \$12.95**

Fresh Salmon, Cherry Tomato, Asparagus, Garlic White Wine and Butter Sauce

**Lasagna \$11.95**

Meat and Cheese Lasagna

## **STEAKS**

### **12 oz. New York Sirloin \$18.95**

Grilled and topped with Mushroom and Crispy Tobacco Onions, served with Potato and Vegetable

### **8 oz Filet Mignon \$23.95**

Grilled and served with roasted Shallots, Pepper Sauce, Asparagus and Potato

### **Surf & Turf \$23.95**

4 oz Lobster Tail and 4 oz Filet Mignon served with Potato and Vegetable

### **12 oz Prime Rib \$ 18.95**

Herb crusted Slow roasting prime rib served with choice of potato and vegetable

**Friday and Saturday Only**

## **DESSERTS**

**Ask Your Server for Our specialty desserts Cart**

**For your convenience a 15% gratuity will be added to your check.**

**No separate checks on parties of five or more**