
New Year's Eve Menu 2012

APPETIZERS

- Crab Cakes** \$11.99
Fresh Maryland crab tossed with a blend of spices and bread crumbs, served with a roasted red pepper aioli.
- Risotto Balls** \$9.99
Arborio risotto tossed with a blend of four cheeses and prosciutto, lightly breaded and fried to a golden brown.
Served with marinara dipping sauce and topped with shaved Asiago cheese.
- Stuffed Mushrooms** \$8.99
Button mushrooms filled with a seafood and Ritz cracker stuffing and topped with Swiss cheese and a garlic butter sauce.
- Thai Lettuce Wraps** \$10.99
Satay chicken strips, carrots, bean sprouts, marinated rice noodles and lettuce leaves with three delicious spicy Thai sauces.
- Buffalo Chicken Tenders** \$9.99
Served with cool bleu cheese dressing and crunchy celery sticks.
- Lobster Crepes** \$11.99
Thin crepes filled with lobster, mascarpone cheese and herbs sauced with a lobster sherry cream and garnished with fresh chive sticks.
- Tuscan Calamari** \$10.99
Lightly battered and deep fried calamari tossed with chopped tomatoes, sliced black olives, hot cherry peppers, olive oil and garlic. Served with garlic crostini's.

SOUPS

- Italian Wedding Soup** \$3.50 Cup \$4.99 Bowl
- Lobster Bisque** \$4.50 Cup \$5.50 Bowl

SALADS (Individual Size)

- Dinner Garden Salad** \$3.49
A blend of Romaine lettuce with julienne carrots, red onion, tomatoes, cucumber and garlic croutons.
- Caesar Salad** \$5.50
Our homemade Caesar dressing tossed with Romaine leaves, garlic croutons and topped with shaved Asiago cheese.
- Mesclun Salad** \$5.50
Mesclun greens tossed with crumbled bleu cheese, roasted walnuts, pita chips and our homemade balsamic vinaigrette.
- El Morocco Salad** \$5.50
Mixed greens with feta cheese, tomatoes, cucumbers, red onions, pita bread croutons and our homemade lemon mint olive oil dressing.
- Roasted Beet Salad** \$5.99
Mixed greens folded with roasted beets, red onions, goat cheese and spiced candied almonds in a pesto balsamic vinaigrette.

NEW

FEATURED ENTRÉES

- Pineapple Barbeque Swordfish Skewers** \$20.99
Grilled swordfish tips, pineapple chunks, cherry tomatoes and red onions basted with a pineapple bacon barbeque sauce served over a coconut infused jasmine rice and topped with a homemade grilled pineapple and mango salsa.
- Toast to Chicken and Lobster** \$18.99
Pan seared chicken breasts with oyster mushrooms, fire roasted tomatoes and asparagus in a champagne lemon basil cream served over locally hand crafted Lily's Gourmet lobster ravioli.
- Pulled Lamb Shank Risotto** \$20.99
Simmered and braised lamb shanks, pulled off the bone and tossed with creamy risotto, fire roasted tomatoes, pancetta and arugula in a natural au jus.
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VEAL AND BEEF

- Filet Mignon** \$24.99
An 8 oz. beef tenderloin medallion with asparagus spears, exotic mushrooms and potato croquettes, sauced with a roasted shallot and Chianti demi-glaze.
- Veal Marsala** \$20.99
Sautéed veal scaloppine with sliced mushrooms in a sweet Marsala wine butter sauce.
- Veal Parmesan** \$20.99
Breaded veal cutlet topped with mozzarella cheese and marinara sauce.
- Short Ribs** \$20.99
Braised boneless short ribs set on a wild mushroom risotto, sauced with a natural pan reduction and topped with crispy leeks.
- Cowboy Steak** \$23.99
A grilled Delmonico steak, topped with a fresh horseradish crème fraiche and crispy onion strings, served with a homemade au gratin potatoes and vegetable.
- Veal Picatta** \$20.99
Sautéed veal scaloppine with sliced button mushrooms and capers in a light lemon butter sauce.

SEAFOOD

- Lobster Mac & Cheese** \$20.99
Knuckle, claw and lobster tail meat folded into a lobster infused Hoffman sharp cheddar cheese sauce with shell pasta, topped with a Ritz cracker and Asiago crumb.
- Seafood Risotto** \$20.99
A medley of jumbo shrimp, sea scallops and lobster meat simmered in a seafood-scented risotto, topped with shaved Asiago cheese.
- Grilled Salmon** \$18.99
A grilled salmon filet over Mesclun greens topped with goat cheese, crispy onions and a sun-dried tomato vinaigrette.
- Stuffed Haddock** \$18.99
Baked haddock filled with a seafood, vegetable, four cheese and Ritz cracker stuffing, topped with a garlic butter sauce.
- Seafood Explosion** \$20.99
Seared sea scallops, shrimp and little necks with Roma tomatoes and scallions in a champagne cream broth garnished with Maryland crab filled ravioli.
- Salmon Panzanella** \$19.99
A grilled salmon fillet served over a salad of tomato wedges, homemade Italian croutons, cucumbers, red bell peppers, fresh basil, garlic, Buffalo mozzarella cheese and a balsamic drizzle.

CHICKEN & PASTA

- Chicken & Broccoli** \$16.99
Sautéed chicken filets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne.
- Fire and Ice** \$17.99
Sautéed chicken filets with fire roasted tomatoes, artichoke hearts, olives, fresh basil, crushed red pepper and garlic in a white wine garlic butter sauce tossed with penne pasta and topped with crumbled feta cheese.
- Crispy Fontina Chicken** \$18.99
Crispy breaded chicken cutlets topped with prosciutto, Fontina and Asiago cheeses, sauced with a lemon roasted garlic cream sauce. Served with pasta in olive oil and garlic.
- Chicken Marsala** \$15.99
Sautéed boneless breast of chicken and sliced mushrooms in a sweet Marsala wine butter sauce.
- Chicken Parmesan** \$17.99
Breaded chicken breast topped with mozzarella cheese and marinara sauce.
- Pollo De Martino** \$18.99
Lightly breaded chicken cutlets topped with dueling pesto sauces; a traditional basil pesto and a sun-dried tomato pesto, all smothered with melted mozzarella cheese. Served with angel hair pasta tossed with spinach, chopped tomatoes, fresh basil and an olive oil and garlic sauce.

KIDS MENU

- Macaroni and Cheese** \$6.99
- Cheese Pizza** \$6.99
- Penne & Meatball** \$6.99