

## Evening Menu



### Starters

**Country Olives and Bread** \$6

**Spinach and Artichoke Dip** \$8

**Antipasto Platter** - Imported olives, artichoke hearts, Italian meats, cheeses, crackers and more. \$20  
½ size \$12

**The Emporium Flatbread** - Prosciutto, caramelized onions, pesto, Asiago Cheese. \$7

**Wasabi Foam Red Tuna** - A 4 oz. Red Tuna Fillet with house-made Wasabi Foam, served with lahvosh crackers. \$8

**Borsin & Crackers** - A rich, triple-crème imported French Cheese served with crispy seed-crusting crackers. \$7 Add a pot of country olives. \$4

**Bruschetta** - With artichokes, red peppers, Kalamatas and tomatoes, topped with Asiago Cheese. \$8

**The Shrimp Appetizer** - Six jumbo shrimp, sun-dried tomatoes, and basil cream on crispy pita chips. \$14

**Tuna Ceviche** - Diced tuna and Bosc Pear in a lime sesame vinaigrette. \$8

**The Wedge** - A wedge of Iceberg Lettuce with house-made Blue Cheese Dressing. Topped with crumbled Applewood-Smoked Bacon and cherry tomatoes. \$7

**Dinner Salad** \$3.5

**Pear-Gorgonzola Salad** - Romaine lettuce tossed with pear and apple slices, pecans, Gorgonzola and our house raspberry vinaigrette. \$7

**Onion Soup** – French onion soup topped with Provolone and Swiss cheeses. \$6

### Steaks

#### Choose Your Steak

12 oz. Rib eye \$21

8 oz. Tenderloin \$24

Lamb Chops \$21

#### Now Choose Your Taters

Roasted Fingerlings

Creamy Buttermilk Mash

Pomme Frites

#### Then Your Veg

Sautéed Mixed Vegetables

Roasted Brussels Sprouts

Grilled Asparagus

Sautéed Garlic Mushrooms

#### Finally Choose any Extra

Blue Cheese Glaze \$3

Béarnaise Sauce \$3

Crab & Hollandaise Topping \$5

## Entrées

**Jumbo Ravioli** - Jumbo Raviolis stuffed with Mascarpone & Ricotta Cheeses, in a sun-dried tomato Alfredo sauce. \$13

**Crab Basil Linguine** - Crab and basil in a cream & white wine reduction, served over linguine. \$17

**Cajun Seafood Tortellini** - Shrimp and crab sautéed in a spicy Cajun cream sauce and tossed with cheese-filled Tortellini. \$19

**Chicken Pot Pie** - Chunks of tender chicken and vegetables topped with a flakey blanket of Puff Pastry. \$18

**Buttermilk Fried Chicken** - Smoked Gouda mac n' cheese, roasted "Southern-style" Brussels Sprouts. \$18

**Red Snapper** - Pan-seared Red Snapper filet served with a Prosciutto and green onion Rösti potato cake and topped with a roasted red pepper and Kalamata olive relish. \$18

**Cashew-crusted Mahi Mahi** - This 8 oz. fillet is served with fingerling potatoes and seasonal vegetables. \$19

**Grilled Atlantic Salmon** - Grilled salmon fillet atop herbed potato gnocchis, sugar snap peas, asparagus, artichokes and house-smoked salmon in a white wine butter sauce. \$18

**Pork Chop** - A 10 oz. maple-glazed Pork Chop with hand-cut sweet potato fries and a chili-mayo dipping sauce. \$18

**My Big Fat Greek Salad** - Gyro meat, Feta Cheese, Kalamata Olives, tomatoes & red onions with Tzatziki Sauce or olive oil & lemon. Served with pita wedges. \$9.5 (May substitute Falafels)

**Ravioli** - Handmade butternut squash ravioli with Prosciutto and toasted pecans. \$18

## Desserts

**Bananas Foster** - Caramelized bananas, vanilla bean ice cream, banana bread crisps. \$8

**Berries & Cream** \$7

**Jumbo Gourmet Cupcakes** \$3

**Crème Brûlée** \$6

**Pots de Crème** \$7

**White Chocolate Lemon Mousse** \$7

**Chocolate Ganache Bundt Cake** - A killer. . . moist dark chocolate cake full of chocolate chips, all enrobed in chocolate ganache. \$6

**Cheesecake** - Seasonal Specials! \$7