

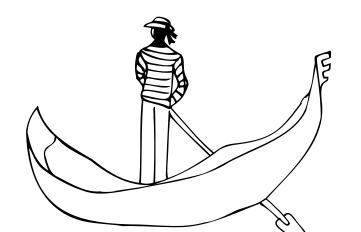
Antipasti

Bruchetta Sliced french bread served with herbed truffle oil.	4.86
Fried cheese Served with housemade marinara or ranch.	6.86
Cadillac Mushrooms Sausage and goat cheese stuffed portobellas with white wine cream sauce	12.86 and basil.
Fried ravioli Served with house-made marinara.	6.86
Caprese Salad Fresh sliced mozzarella, tomato, basil with basalmic drizzle.	9.86
The Greens A bed of arugla, romaine, spinach, and kale with cucumber, cheddar, re	5.86 ed onion. Served

Entrees All plates are served with risotto and herb-roasted zucchini

The places are served with risotto and hero rousted zated	
Oysters Rockefeller a creamy blend of herbs and spices on a half shell oyster.	6-38.86 / 12-58.86
Seafood Bechamel shrimp and scallops served in a housemade heavy cream sauce.	38.86
Lemon Pepper Salmon Pan seared lemon pepper salmon served on a bed of jasmine rice.	28.86
Rosemary and Thyme Braised Lamb	36.86

with choice of dressing.





Pasta

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Chicken Parmesean Served with pasta pomodoro.	24.86
Chicken Piccata Chicken breast with pasta bechamel.	24.86
Manicotti Homemade ricotta with white wine cream sauce.	24.86
Steak All plates are served a baked potato.	
140z. Ribeye, 12 oz.KC Strip or 50z. Filet Mignon	38.86
Oscar Style Goat Cheese Sauce	+12.99 +6.99
Dessert	
Tiramisu	6.86
Cheesecake	6.86

