

# Soups

We believe that soups should be made with care and the freshest ingredients available.

## FRENCH ONION

*Our world famous version of this classic. With croutons and served au gratin. 4.00*

## SOUP DU JOUR

*Fresh soups made daily by Chef Joseph. Cup 4.00 Bowl 5.00*

## LOBSTER BISQUE

*Delicately prepared classic. 6.95*



# Salads

Specialty salads with fresh greens and traditional garnishes

## CAESAR 8.95

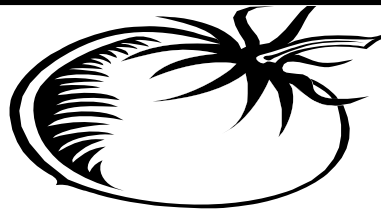
Fresh, crisp romaine tossed with croutons, tomatoes, red onions, parmigian reggiano and our Caesar Dressing. *Substitute a small one for your dinner salad + 3.50*

## NOVARA INSALATA 8.95

Hand selected micro lettuces served with grape tomatoes, candied walnuts, red onion, pears and slice of gorgonzola cheesecake. Drizzled with pinot grigio vinaigrette.

*Substitute a small one for your dinner salad + 3.50*

Salad dressings include: Raspberry-Sesame, Sundried-Tomato Vinaigrette, Parmesan-Peppercorn Ranch, Pinot Grigio Vinaigrette, and Balsamic Sweet-n-Sour. *Crumbled Bleu Cheese available.*



# Appetizers

Starting a meal without an appetizer is like starting a good book on chapter two.

## CRAB SPRINGROLL

*Crispy wraps stuffed with lump crab  
Bock choy, ginger and fresh vegetables. Served with  
sweet and hot mustard ....9.95*

## MUSHROOM STRUDEL

*Wild mushrooms stuffed into flaky pastry  
With mild herbs and asiago cheese. 8.95*

## SHRIMP CAKES

*Curried shrimp cakes, fried and topped  
With pineapple salsa....9.95*

## ARANCINI DI RISO

*Old school Sicilian risotto balls  
Stuffed with prosciutto and goat cheese.  
Served with a tomato coulis. 8.95*



*Sunday Brunch 11am-2pm*

## Entrees

All entrees come with garden salad, and breads with sweet butter.  
Try a “specialty” salad in place of garden salad.

### SOLE ARAGOSTA

*Lemon sole stuffed with lobster stuffing  
Topped with a lemon buerre blanc  
and served with herbed rice...21.95*

### NY STRIP BORDELAISE

*Choice strip steak generously cut  
And grilled to your specifications.  
Served with wild mushroom bordelaise and stuffed potato...24.95*

### SALMON

*Grilled balsamic marinated salmon  
Topped with roasted garlic butter  
and served with herbed rice. 19.95*

### SEAFOOD MANICOTTI

*Our pasta crepes filled with lobster, shrimp, scallops and crab.  
Draped in crab sauce Thomasine...20.95*

### PORK SAN MARCO

*Dijon and herb marinated Pork tenderloin.  
Pan roasted and served with redskin smashed potatoes... 19.95*

Steak specifications. **Rare:** Blue-red, cool/warm; **Medium Rare:**  
Bright Red, warm/hot; **Medium:** Reddish pink, hot  
**Medium well:** tinted gray, hot. **Well:** Grey/brown, hot, DRY.

## Entrées

All dishes come with garden salad, and breads with sweet butter.  
Try a “specialty” salad in place of garden salad.

### KOBE STEAK

*Our most popular item. At this price it's no wonder.  
Served with smashed potatoes. No well done please... 33.95*

### LEOCH WALLEYE

*Pecan-cilantro crusted walleye, pan-seared  
and enhanced with a lime beurre noisette.  
Served with risotto... 21.95*

### FILET MIGNON

*Nature's most tender beef broiled to your specifications  
And draped with bearnaise sauce.  
Served with smashed potatoes...25.95*

### CRAB TESS

*Crab Cakes inspired by Chef Joe's early mornings  
at Dividing Creek inlet.  
Served with cocktail salsa and herbed rice... 20.95*

### CYPRUS CHICKEN

*Chicken stuffed with spinach, feta cheese and oven cured tomatoes..  
Topped with sauce supreme.  
Served with stuffed potato... 18.95*

### SHRIMP REGALE

*Lemon marinated shrimp sautéed  
With artichoke hearts and roasted peppers  
Tossed in angel hair. \$17.95*

