

Dinner Menu

Dinner Starts at 5PM

Tel: 772.220.2688 • Fax: 772.220.2635
6196 SE US1 • Stuart, FL 34997

Starters

Asparagus Bundles.....	\$12
Stuffed with Mozzarella Cheese, wrapped with Prosciutto and finished with a plum tomato sauce	
Escargot.....	\$10
Sautéed with Shallots, Mushrooms, Brandy Essence, Puff Pastry	
Caramelized Sea Scallops.....	\$16
Watercress Sweet Corn Nage	
Jumbo Lump Crab Cake.....	\$13
Remoulade	
Baked Brie.....	\$10
Assorted Fresh Fruit	
Stuffed Mushrooms Du Jour.....	\$10
Ask your server for today's special preparation	
Napoleon of Eggplant.....	\$10
Vine Ripe Tomatoes, Fresh Mozzarella, drizzled with Balsamic Dressing	

Delectable Salads

Sandra's Salad.....	\$11
Mixed Baby Greens With Toasted Walnuts, Danish Blue Cheese, Pears, Sundried Cranberries and Shaved Sweet Onions	
House Salad.....	\$6
Fresh Mixed Greens, Assorted Veggies. Choice of Dressing	
Chef David Fungi Salad	\$10
Warm Sliced Portobello Mushrooms, Sliced Apples, Crumbled Blue Cheese, Polenta Chips, Mixed Greens, Balsamic Vinaigrette	
Sublime Spinach Salad	\$10
Baby Greens, Fire Roasted Pecan, Red Onion, Mushrooms, Montrachet Cheese and our own Blueberry Vinaigrette	
Chris D' Anna's Salad.....	\$12

Roasted Peppers, Tomatoes, Artichoke Hearts, Onion,
Assorted Olives, Fresh Mozzarella, Balsamic Vinaigrette

For an additional charge you may add Grilled or Blackened, Fresh Catch, Jumbo Shrimp, Sliced Chicken Breast to any Salad

Something in Bowls

Shrimp Puttanesca.....	\$25
Shrimp tossed with Capers, Crushed Red Pepper, Olives, Onions, Tomatoes, Olive Oil, Linguine & Parmesan	
Jumbo Shrimp & Scallop Scampi.....	\$24
Sautéed in a Garlic Herb Butter Sauce over Linguine	
Farfalle alla Vodka.....	\$20
Imported Vodka, Crushed Tomatoes, Pepper Flakes & a touch of Cream.	
Bowtie Pasta	\$22
Pasta tossed with sweet Italian Sausage, Chicken, White Beans, Spinach and Garlic Oil.	

Fish & Other Water Dwellers

Grilled Sea Scallops	\$30
Basil Sautéed Wild Mushrooms in a Puff Pastry with Roasted Red Pepper Broth	
Fresh Grouper.....	\$28
Seared with Herb Bread Crumbs, Spinach, Tomatoes & Chardonnay	
Grilled Salmon	\$24
Topped With Sautéed Mushrooms, Sundried Tomatoes, White Wine and Fresh Herbs	
Grilled Salmon with Jumbo Shrimp.....	\$26
Brushed with a Port Wine Balsamic Glaze over Wilted Spinach	
Stuffed Jumbo Shrimp.....	\$25
Stuffed with Lump Crabmeat and Baked Golden Brown, with Lemon, Wine, Scampi Butter	

Birds or Things with Hooves

Semi Boneless Half a Roasted Duck.....	\$25
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Cooked to Perfection, What Special Sauce is
Chef David Creating Today?

Pumpkinseed Crusted Chicken Breast.....	\$20
Wilted Spinach, Caramelized Onions, Goat Cheese	
Sautéed Boneless Breast of Chicken.....	\$20
Sliced Apples, Brie, Mushrooms, Light Champagne Sauce	
Chicken Parmesan.....	\$20
Homemade Marinara, Mozzarella Cheese & Side of Pasta	
Chicken Chris D' Anna.....	\$20
Milanese style, Topped with Mixed Greens, Chopped Vine Ripe Tomatoes, Fresh Mozzarella & a Lemon Infused Olive Oil	
Grilled Boneless Chicken Breast.....	\$20
Layered with Portabella Mushrooms, Roasted Sweet Peppers, Mozzarella Cheese and a Rosemary Sauce	
Tender Veal Cutlet	\$23
Prosciutto, Breaded Eggplant, Mozzarella, Mushrooms & Marsala	
Sautéed Tender Veal Cutlet.....	\$24
Shrimp, Capers, Artichoke Hearts, Spinach, Lemon & White Wine	
Veal Parmesan.....	\$22
Homemade Marinara, Mozzarella Cheese & a side of Pasta	
Center Cut New York Strip Steak.....	\$26
Grilled to Your Liking Topped with Crispy Onion Strings	

If you wish to split an entree, there is a \$6.00 sharing charge.