

SPECIALS

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DINNER

**Romeo & Juliet 41**

Linguini Alfredo, shallots, jumbo prawns, and bistro filet steak

**Porterhouse Choice Steak 74/86**

Thick cut 2" choice Angus fresh cut steak 24/32oz, loaded baked potato ( herb compound butter, bacon, sour cream) garlic green beans, fried onions side of peppercorn sauce

**Surf and Turf 58**

Filet mignon topped with herb compound butter fried prawns, mashed potato, Brussels sprouts

**Ferrari 76**

Grilled ribeye, fresh lobster meat, sautéed prawns, asparagus, mashed potato, garlic butter sauce

**Billionaire's Burger 38**

Choice Angus beef, fresh lobster meat, bacon, lettuce, tomato, red onion, garlic aioli, side avocado, and parmesan truffle fries

**Lobster Linguini Alfredo 42**

Jumbo prawns, sun-dried tomato, mushroom, shallots, garlic, and basil

**Starters**

**Crusted Lobster Macaroni and Cheese 21**

**Parmesan Mozzarella Garlic Bread 12**

**Arancini Fried Risotto Balls 16**

Breaded and stuffed with parmesan and mozzarella cheese, side of garlic marinara sauce, pesto, & greens

**Fresh Burrata 17**

Garlic blistered tomatoes, mix greens, basil, toasted baguette, balsamic reduction

**Grilled Artichoke 16**

Infused with lemon and whole peppercorn, grilled, served with a side of garlic aioli and grilled lemon

**Mango Salsa Bruschetta 15**

Toasted baguette, garlic, tomato, basil, balsamic

**Crispy Sweet Chili Prawns 19**

Fiji apple slaw, sweet chili pomegranate sauce

**Mango Ahi Tuna Tartar 20**

Cucumber, avocado, apple coleslaw, aged balsamic reduction

**Crispy Buttermilk Fried Calamari 20**

Caper aioli, fried onion, leeks, and lemon

**Baci Crab Cakes 18**

Caper aioli, Fuji apple slaw

**Goat Cheese Crostini 16**

Lemon, basil, tomato, grilled baguette

**Heirloom Tomato Caprese 18**

Mozzarella, basil, basil oil, balsamic glaze

**Roasted Brussels Sprouts 15**

Cream, pancetta, shallots, parmesan

**Italian Battered Avocados and Eggplant Strips Fried with a Hint of Jalapeño 17**

**Starter Salads**

**Caesar Salad 12**

Romaine, parmesan, croutons, caesar dressing, basil oil

**Baci Mixed Organic Green Salad 13**

Mixed greens, tomatoes, candied walnuts, gorgonzola cheese with champagne vinaigrette

**Cranberry, Fuji Apple & Red Cabbage Salad 13**

Carrots, sliced almonds, goat cheese with honey balsamic

**The Blue Wedge Salad 13**

Iceberg, smoked applewood bacon, pickled onions, cherry tomatoes, bleu cheese crumble, bleu cheese dressing

**Field of Berries Salad 14**

Mixed greens, berries, toasted almonds, feta, honey balsamic

**Slow Roasted Beet Salad 14**

Mix greens, grilled asparagus, toasted almonds crusted goat cheese, honey balsamic dressing

**Soup Du Jour** Cup 10 Bowl 13

**Entrees**

**Porcini & Truffle Cappellacci 29**

Jumbo Italian pasta stuffed with ricotta cheese, sautéed porcini, grana Padano cheese & white truffle, shallots, with vegetable broth, sun-dried tomato and shiitake mushroom sauce

**Gnocchi with Snow Crab 31**

Vodka tomato beurre blanc sauce, blistered tomato, shallots, garlic, topped with fresh basil

**Eggplant Parmesan 27**

Lightly breaded eggplant served with sautéed spinach, green/ yellow squash, red bell pepper, marinara

**Pasta Primavera. 25**

Spaghetti, Alfredo, house vegetables, parmesan

**Chicken Marsala 29**

Tenderized floured chicken breast, mushrooms, mashed potato, vegetables, marsala sauce

**Asiago Chicken Sausage Rigatoni 29**

Sautéed mushrooms, shallots, roasted Brussels sprouts, light cream sauce, topped with feta

**Entrees**

**Spaghetti Bolognese 25 with Meatballs 32**

A rich Bolognese of veal, pork and beef, fresh parmesan

**Blackened Chicken Rigatoni 29**

Red bell pepper, spinach, shallots, roasted tomato cream sauce, parmesan cheese

**Chicken Parmesan 28**

Lightly breaded, mozzarella, parmesan, linguini, marinara

**Chicken Piccata 28**

Mushrooms, lemon, shallots, white wine caper sauce, spaghetti, parmesan

**Chicken Milano 29**

Artichoke, sun-dried tomato, asparagus, shallots, linguini, basil, garlic, parmesan, parsley, white wine lemon sauce

**Sautéed Clams Linguini 35**

White wine lemon sauce, chili flake, grilled baguette

**Jumbo Prawn Scampi with Angel Hair 29**

Garlic, parsley, chili flake, shallots, white wine sauce

**Beef Stroganoff 29**

Rigatoni, mushrooms, shallots, cream, combined with thinly sliced fillet mignon and rib eye steak, fried onions

**Squid Ink Spaghetti With Jumbo Prawns 29**

Sun-dried tomato, cherry tomato, shallots, garlic, lemon, dry vermouth

**Southern Italian Steak Spaghetti 35**

Sun-dried tomato cream sauce, garlic, shallots, sliced bistro fillet steak

**Spicy Cajun Jambalaya 36**

Spicy sausage, chicken, jumbo prawns, peas, red pepper, chopped tomato, shallots, garlic, linguini, all sautéed in a cajun cream sauce

**Seafood and Steaks**

**Linguini Seafood Fra Diavolo 36**

Jumbo prawns, calamari, clams, white wine tomato sauce, garlic, shallots, chili flakes

**Crusted Calamari Steak 33**

Lightly breaded calamari steak (7oz), over sautéed spinach, vegetables with a side of white wine lemon caper sauce

**Fresh Alaskan Halibut 39**

Served over mushroom and tomato risotto, grilled asparagus, topped with a white wine caper sauce

**Blackened Rockfish 32**

Sautéed sweet chili spinach, mushroom risotto, basil oil, topped with a fresh mango salsa

**Petrale Sole 35**

Served over organic wild rice, baby spinach, a reduced orange citrus sauce, basil oil, fried fennel

**Pan Seared Atlantic Salmon 37**

Citrus dill beurre blanc, mashed potato, vegetable

**Walnut Crusted Chilean Sea Bass 45**

Over pesto risotto, sautéed spinach, topped with Meyer lemon beurre blanc

**SF Cioppino 39**

Jumbo prawns, clams, Chilean sea bass, rock fish, salmon, snow crab, in tomato white wine broth, topped with a grilled baguette

**Lobster Ravioli with Jumbo Prawns 37**

Blistered cherry tomatoes, tomato cream sauce

**Family Farmers All Natural Pork Chop 35**

Roasted Yukon potato, carrots, grilled asparagus, sautéed mushrooms in Vincotto Madere sauce

**Slow Roasted Lamb Shank 39**

Slow roasted in celery, carrots, garlic, & Madera white wine, mashed potato and grilled asparagus

**Dijon Herb Crusted Rack of Lamb 42**

Mashed potato, sauté spinach, baby carrots, & topped with a Petit Syrah reduction

**Grilled Filet Mignon (10 oz) 44**

Roasted Yukon potatoes, sautéed spinach, compound butter, Vincotto reduction

**Grilled Ribeye (18 oz) 42**

Truffle parmesan fries, sautéed spinach, creamy horseradish

**New York Strip Steak 20oz. 39**

Loaded baked potato, onions, green beans, topped with sautéed mushrooms and shallots