



Friday, October 19, 2018

SOUP:

Shrimp, vegetable, rice soup...6

FLAT BREAD: Grilled chicken, caramelized onions, mushrooms, marinara sauce and mozzarella cheese...9

APPETIZER SPECIAL: Fresh artichoke steamed and topped with sautéed shrimp, mushrooms and diced tomatoes in a white wine garlic sauce...13

RISOTTO OF THE DAY:

Sea Scallops sautéed with diced roma tomatoes, leeks and yellow peppers, saffron cream sauce tossed with risotto...27

ENTRÉES:

Grilled marinated Rack of lamb with a rosemary red wine sauce, roasted sweet potatoes and grilled asparagus...28

Fish Trio: Pan seared Tilapia, Shrimp and Scallops with an olive, tomato, caper lemon juice white wine garlic sauce, jasmine rice and green beans...25

Filet Mignon: Pan seared Filet Mignon with mushrooms, caramelized onions and blue cheese, finished with a shallot red wine sauce, garlic mashed potatoes and broccoli...29

Roasted Vegetable Ravioli sautéed with peas, diced tomatoes, caramelized onions and spinach in a light goat cheese cream sauce...20

~Regatta 54~ Bacardi, elderflower liquor and lillet shaken with fresh lemon juice served straight up, garnished with candied ginger and a lemon twist...14

Red Wine Feature

NERO D'AVOLA

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections, this wine displays fresh aromas of red and black berries. Well rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices.

White Wine Feature

**DIAMANTE RIOJA
SPAIN**

\$36 Bottle / \$9 Glass

Pale yellow in color with golden hues, this wine has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate. Pairs well with seafood and pasta dishes.