

# Signatures Restaurant

## Show Menu

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### Appetizers

Shrimp cocktail . . . \$17

Lobster Bisque . . . \$9

Australian Lamb lollipops . . . \$17

Crispy Rhode Island Calamari - hot peppers & gorgonzola . . . \$16

Beer Battered Fried Mozzarella-house made marinara sauce . . . \$12

Pei Mussels . . . \$17

Medley Platter - fried calamari, 4 cocktail shrimp, 4 fried mozzarella . . . \$35

### Main Course (all served with house salad)

8oz Filet Mignon . . . \$39

Baked Stuffed Shrimp, crab meat stuffing . . . \$32

Surf & Turf (petite fillet with 2 stuffed shrimp) . . . \$38

Lobster Ravioli ala Vodka . . . \$27

Rack of Lamb . . . \$33

Penne ala Vodka . . . \$19

Our "Signature" Spaghetti Bolognese . . . \$27

Chicken Parmesan over angel hair pasta . . . \$26

Grilled Salmon . . . \$29

Pan Seared Scallops . . . \$32

Chicken Francaise . . . \$25

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## Martinis \$12

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### **Classic Cosmopolitan**

Tito's Handmade Vodka, Triple Sec, lime, cranberry

### **Pear Martini**

Absolut Pear Vodka, Mathidle Pear Liqueur, fresh lemon

### **Hot & Dirty**

Tito's Handmade Vodka, olive juice, pepperoncini juice

### **Espresso Martini**

Stoli Vanilla Vodka, Kahúla, Espresso, Baileys (optional)

## Cocktails

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### **Moscow Mule**

Tito's Handmade Vodka, Goslings, Ginger Beer, lime juice

### **Manhattan**

Elijah Craig Bourbon, Carpano Antinca, Bitters

### **Italian Margarita**

Espolón Blanco, fresh lime juice, orange liqueur, Disaronno Amaretto

### **Classic Margarita**

Espolón Blanco, fresh lime juice, orange liqueur

## Wine Features

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	<b>Glass</b>	<b>Bottle</b>
Pinot Grigio, Danzante	9	32
Sauvignon Blanc, Nobilo	8	28
Pinot Noir, Angeline	9	32
Cabernet Sauvignon, Three Finger Jack	10	36
Cabernet Sauvignon, Martin Ray	14	50