

Signatures **Restaurant**

Show Menu

Appetizers

Shrimp cocktail...\$16

Lobster Bisque....\$9

Australian Lamb lollipops....\$17

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

Beer Battered Fried Mozzarella-house made marinara sauce....\$11

Pei Mussels...\$16

Main Course (all served with house salad)

8oz Filet Mignon...\$39

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

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

Lobster Ravioli ala Vodka...\$27

Rack of Lamb...\$33

Penne ala Vodka...\$18

Our "Signature" Spaghetti Bolognese....\$26

Chicken Parmesan over Angel hair pasta....\$25

Grilled Salmon....\$28

Pan Seared Scallops....\$32

Chicken Francaise....\$25

Martinis \$12

Classic Cosmopolitan

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

Pear Martini

Absolut Pear Vodka, Mathilde Pear Liqueur, fresh lemon

Hot & Dirty

Tito's Handmade Vodka, olive juice, pepperoncini juice

Espresso Martini

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

Cocktails

Moscow Mule

Tito's Handmade Vodka, Goslings, Ginger Beer, Lime Juice

Old Fashion

Elijah Craig Bourbon, muddled cherry, orange, raw sugar, bitters

Italian Margarita

Espolon Blanco, fresh lime juice, orange liqueur, DiSaronno Amaretto

Classic Margarita

Espolon Blanco, fresh lime juice, orange liqueur

Wine Features

	<u>Glass</u>	<u>Bottle</u>
Pinot Grigio, Danzante	9	32
Savignon Blanc, Nobilo	8	28
Pinot Noir, Angeline	9	32
Cabernet Sauvignon, Three Finger Jack	10	36