

TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE

FRENCH ONION SOUP 9 (plus 5 w entree) MINISTRONE 8

TUNA TARTAR – avocado, crispy leeks & capers, cucumber, chipotle aioli, corn tortillas 18

GRILLED ANGUS RIB EYE –

gorgonzola crusted, served with steakhouse cut onion rings, parmesan asparagus 34

PAN SEARED DIVER SCALLOPS –served over “lobster barley risotto”, with peas & mushrooms 34

FRUTTI DI MARE – lobster, shrimp, clams, mussels in a white wine tomato clam broth 34

BLACKENED MAHI – jasmine rice, sauteed mixed vegetables, pineapple mango salsa 28

STEAK KABOB – herb roasted potato, sauteed vegetables 28

ADMIRAL ALAN’S CHICKEN (GENERAL TSO)

chicken vegetable eggroll, stir fried vegetables, jasmine rice 26

GRILLED MARINATED HANGER STEAK – herb roasted potato, sauteed mixed vegetables 32

SESAME CRUSTED AHI TUNA – – sesame noodles, stir fried veggies, teriyaki glaze 32

GRILLED PORK CHOPS– roasted garlic mash, bacon & apple braised cabbage, bourbon apricot glaze 28

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

SCALLOPS 32 SESAME CRUSTED AHI TUNA 32 HANGER STEAK 32 SALMON 28 SHRIMP 26

ITALIAN DUO – VEAL PARMESAN & QUATTRO FORMAGGI RAVIOLI 28

CLAMS LINGUINE – sauteed mussels in a white wine clam broth, chopped clams, fresh herbs 28

PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta 26

LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24

ITALIAN MEATLOAF – herb roasted potato, sauteed mixed vegetables, marinara 24

