

### **Featured Cocktail**

Blueberry Ginger Martini \$9  
*Stoli Blueberi, Domaine de Canton, Apricot Liquor*

### **Featured Wine**

***France, Burgundy***

Vincent Girardin, Macon-Fuisse Les Vieilles Vignes 2007  
*A brisk, appealing Chardonnay, with a supple texture and apple, melon and lemon flavors.*  
\$9.00 glass, \$34 bottle

### **Appetizer Specials**

**Fire Roasted Red Pepper Stuffed with Lobster Risotto \$9.99**

*Topped with lobster sauce*

**Mussels of the Day \$9.99**

**Steamers \$16.99**

**Lobster & Crab Chowder with a basil sherry butter dollop**

\$5.99 cup, \$8.99 bowl

**Homemade Maryland Crab Cakes with Wasabi Sauce \$8.99**

### **Dinner Specials**

**Alaskan King Crab Legs \$25.99**

*Served baked with seasoned crumbs and casino butter*

**Sesame Seared Yellow Fin Tuna \$20.99**

*Pickled ginger, wasabi & peanut sauce*

**Lobster Newburg \$26.99**

*Fresh lobster in a Sherry cream sauce with toast points*

**Surf and Turf \$29.99**

*Casino style Alaskan King crab legs and twin 3 oz filet mignon*

**Baked Stuffed Lobster Casserole with Lobster Sauce \$26.99**

**Chicken Stir-Fry over Jasmine Rice \$16.99**

**Twin 6 oz. Colorado Lamb Loin Chops \$21.99**

**Boneless Beef Short Ribs \$19.99**

*Served over Hash 'n' Cream with a Jardinière sauce*

**Native Cape Scallops \$25.99**

*Served either baked casino style or fried*

**Mussels Fra Diavlo over Linguine \$15.99**

**Swordfish Tip Thermidor \$22.99**

*On roasted red pepper and goat cheese ravioli with a Sherry cream sauce with mushrooms, peppers, & cheese*

**Baked Stuffed Chicken with a Sage and Pear Stuffing \$16.99**

### ***Dessert Special***

Home made Carrot Cake \$4.99