

## Entrées

Available after 5pm

### Catch(s) of the Day market price

Your server will be happy to describe the chef's presentations for this evening

### Pasta Del Mar 24

Fresh catch & assorted shellfish in a delectable sauce, served over fettucine

### Pistachio Crusted Salmon\* 28

Baked & drizzled with citrus beurré blanc over wild mushroom risotto, house vegetables

### Grilled Skirt Steak 26

with roasted garlic reduction, served over mashed potatoes, sautéed seasonal vegetables

### Chicken Piccata 19

Cutlet of chicken breast, breaded and sautéed in olive & rice-bran oil, white wine, lemon and capers, served with sautéed seasonal vegetables, wild mushroom risotto

### Chicken Parmigiana 19

Cutlet of chicken breast, lightly breaded and sautéed in olive & rice-bran oil covered with mozzarella, marinara, parmesan, served with linguini, seasonal vegetables

### Linguini with Clams 23

Fresh Littleneck Clams, steamed and sautéed in a white wine sauce, tossed with Linguini

### Colleen's Favorite Fettuccini Alfredo 13 V\*\*

Add: Prawns(4) 7 Grilled Chicken 6 Salmon\* 9 Skirt Steak\* 10

### Butternut Squash Ravioli with Sage Brown Butter 14

Sage leaves and shredded parmesan, V\*\*

\*\* V-Vegetarian; VG-Vegan; GF-Gluten Free