

Dinner Menu

~ starters ~

- Chicken Dippers 12. bite size pieces served w/ three sauces, spicy peanut, sweet & sour, cool yogurt
- Twin Spring Rolls 13. individual shrimp & duck rolls wrapped & fried w/ sweet chili sauce
- Tuna Sashimi 16. sashimi grade yellowfin tuna, sushi rice & avocado w/ wasabi lemon dip
- Potstickers 12. ground lean pork, mushroom, scallions and ginger steamed in wonton w/ soy dip
- Crispy Calamari 11. dusted in seasoned flour, cornmeal & graham cracker served w/ sunshine aioli
- Crab Cakes 15. twin lump meat crab cakes on red pepper polenta w/ lemon grass tartar

~ satisfiers ~

served w/ choice of small spa salad or seasonal soup & basket of warm breads with spreads

- Green Tea Duck 29. white peking duck breast slow roasted w/ a green tea & herb glaze
- Lobster Ravioli 28. lobster, spinach and ricotta ravioli simmered in cream, garlic, pepper & pecorino
- Stuffed Shrimp 29. broiled jumbo shrimp, stuffed generously w/ lump crab, scallops & lobster
- Peaches & Pork 27. seared pork tenderloin wrapped in applewood bacon w/ peach reduction
- Lemon Chicken 26. organic breast medallions sautéed scaloppini style w/ white wine, lemon & capers
- Broiled Scallops 28. broiled magnificent jumbo sea scallops w/ north fork riesling, garlic & lime juice
- Sirloin Steak 29. marinated & grilled to perfection, served w/ sauteed onions & horseradish sauce*

~ salivaters ~

- French Cheese Cake 11. a light double creme mix w/ orange grand marnier drizzle
- Key Lime Pie 9. key lime w/ egg yolks, fresh mint & sweetened milk on graham cracker crust
- Chocolate Fondue 12. warm chocolate dipping sauce w/ assorted delectable dippers

* Items can be cooked to your liking. Consuming raw or under cooked meat, fish, shell fish or fresh eggs, may increase your risk of food borne illness especially if you have certain medical conditions.

Menus may change on a daily or weekly basis... Credit Cards Accepted... Visa, Master Card, Amex...thank you
Menu Revised 9-28-06