



APPETIZERS 13

Soup Dujour

Clam Chowder

every friday

Lobster Bisque

every saturday

Seared Ahi Appetizer

\$11.95

with a wasabi vinaigrette

Asparagus Vinaigrette

\$9.95

with parmesan in a balsamic vinaigrette

Crabcakes

\$11.95

in a mustard sauce

Lemon Pepper Calamari

\$9.95

served with a spicy marinara

Steamed Mussels

\$9.95

in a shallot cream sauce

Steamed Manilla Clams

\$9.95

in a white wine & garlic broth

Pancetta Wrapped Shrimp

\$11.95

in a tangy mustard sauce

Tempura Shrimp

\$10.95

in a sweet chili sauce

Sauteed Mushrooms

\$9.95

with garlic and herbs

Sliced Filet Mignon

\$12.95

in a bordelaise sauce

SALADS 7

Grilled Calamari Cap Salad

\$12.95

our new house specialty, fresh mango, cucumber, lime vinaigrette

Tossed Oriental Salad	AVAILABLE OPTIONS
napa cabbage, crispy wontons, sesame ginger vinaigrette	\$8.95
	With Three Grilled Jumbo Shrimp: \$13.95
	With Grilled Chicken: \$11.95
	With Seared Ahi: \$13.95
Goat Cheese Salad	AVAILABLE OPTIONS
with roasted tomatoes in a balsamic vinaigrette	\$8.95
	With Chicken: \$11.95
Orchard Chicken Salad	\$11.95
with romaine lettuce, tomatoes, apples, pecans, bleu cheese, in a honey sherry vinaigrette	
Grilled Shrimp Salad With Papaya And Mango	\$13.95
sesame ginger vinaigrette, hawaiian macadamia nuts	
Caesar Salad	AVAILABLE OPTIONS
with whole leaves of romaine	\$8.95
	With Three Grilled Shrimp: \$13.95
	With Grilled Chicken: \$11.95
	With Seared Ahi: \$13.95
House Salad	\$4.95

PIZZAS 6

Mundial	\$12.95
mozzarella & goat cheese, fresh basil, sun dried tomatoes	
Fillet Mignon	\$15.95
blackened filet, pico de gallo, avocado, cilantro	
Jumbo Shrimp	\$14.95
artichokes, pesto, sun dried tomatoes, fontina	
Vegetarian	\$12.95
mozzarella, mushrooms, asparagus, bell peppers, spinach	
Smoked Salmon	\$14.95
capers, red onions, extra virgin olive oil and dill sauce	
Bbq Chicken	\$13.95
red onions, cilantro	

PASTAS 14

Garlic Linguine Pesto	\$15.95
garlic, basil, pinenuts, parmesan	
Black Linguine With Seafood	\$18.95
clams, shrimp, mussels, bay scallops & calamari in a spicy marinara	

Penne Mundial	\$17.95
goat cheese, sun-dried tomatoes and fresh basil	
Fettucine With Grilled Chicken	\$17.95
in a garlic cream sauce	
Garlic Linguine With Clams	\$17.95
in a spicy marinara or white wine sauce	
Angel Hair	\$16.95
with mushrooms, julienne vegetables in a white wine sauce	
Penne Pancetta With Peas	\$16.95
in a garlic cream sauce	
Penne With Chicken Sausage & Mushrooms	\$16.95
in a spicy marinara	
Black & White Linguine With Smoked Salmon	\$18.95
in a vodka cream sauce	
Garlic Linguine	\$16.95
with roasted tomatoes, ricotta cheese and basil	
Penne With Jumbo Shrimp & Asparagus	\$18.95
in a tequila lime cream sauce	
Roasted Red Bell Pepper Ravioli	\$17.95
in a cilantro cream sauce	
Risotto	\$16.95
with grilled chicken, artichokes and asparagus	
Seafood Paella	\$18.95
clams, shrimp, mussels, bay scallops & calamari with saffron	

ENTREES 8

Lamb Rack	\$28.95
in a rosemary wine sauce	
Pancetta Wrapped Prawns	\$24.95
with mustard and wasabi sauces	
Duck Confit	\$24.95
in a merlot sauce	
Chicken Breast	\$17.95
topped with mushrooms, onions in a marsala wine sauce	
Filet Mignon	\$28.95
in a bordelaise sauce	

Pork Tenderloin	\$24.95
with porcini and mushrooms	
Butterflied Shrimp	\$24.95
in a garlic herb sauce	
Seared Ahi	\$25.95
i in a wasabi vinaigrette	

TEMPTATIONS 6

Vanilla Creme Brule

with seasonal fresh berries

Warm Apple Tart

topped with a apple cinnamon gelato and toasted almonds

Bread Pudding

with chocolate, caramel & vanilla sauces

Chocolate Souffle

with a vanilla bean sauce

Chocolate Tiramisu

topped with white & dark chocolate shavings

Assorted Gelato And Sorbets

please choose any 3 scoops

GELATO 4

White Chocolate Raspberry

Cinnamon

Dutch Chocolate

Vanilla Bean

SORBETS 3

Blackberry

Peach

Mango