**Appetizers**

Garlic Bread – ¼ loaf Toasted with Butter, Fresh Garlic and Herbs 5

Bruschetta – Topped with Sautéed Cherry Tomatoes and Virgin Oil 8

Cheese Plate 10

Antipasto – Slices of Cheese, Salami, Ham, Tomatoes and Onions 14

Crab Cakes – Freshly Made and Grilled 10

Scallops – Pan Seared in Olive Oil 10

Steam Clams – with Shallots and Fresh Garlic in White Wine 15

Fried Calamari- with Tartar Sauce 12

Jumbo Prawn Cocktail – with Cocktail Sauce 12

Fried Jumbo Prawns – with Tartar Sauce 13

**Salads & Soup**

*Choice of Dressing: Blue Cheese, Italian, Ranch or Balsamic*

*Additions: Chicken/Steak/Shrimp $4 each, Avocado/Bacon/Boiled Egg $2 each*

Caesar Salad – Romaine with Herb Garlic Crouton and Asiago Cheese 8

Artisan Salad –Mixed Greens with Avocado 8

Tuna Pasta Salad – Chunky Tuna mixed with Lettuce and Capellini Pasta 9

Tuna Stuff Tomato Salad 9

Soup of the Day 8

**Sandwiches**

*Served with French Fries*

*Sandwich Additions: Fried Egg/Bacon/Avocado $2 each*

*Cheese Options: Monterey, Blue or Cheddar Cheese*

Tuna Melt 12

Malibu Grilled Chicken – Chicken, Ham and Cheese 14

The Majestic Burger – 8 oz. Fresh Chuck and Cheese 16

The Sea - Calamari Steak lightly breaded with a touch of Tartar Sauce 13

The Italian – Italian Sausage with Sautéed Onions and Bell Pepper 14

The Veggie – Breaded Zucchini Burger with Cheese 12

**Chef's Favorite Dishes**

*Served with Vegetables or Pasta*

Zucchini Parmigiana – Lightly breaded in Tomato Sauce topped w/ Cheese 16

Chicken Piccata – Sautéed w/ Garlic, Capers, Herbs and White Wine 18

Chicken Scaloppini – Sautéed with Mushrooms, Garlic and White Wine 22

Chicken Parmigiana –Lightly breaded in Tomato Sauce topped w/Cheese 23

Veal Piccata – Sautéed w/ Garlic, Capers, Herbs and White Wine 18

Veal Scaloppini – Sautéed with Mushrooms, Garlic and White Wine 22

Veal Parmigiana –Lightly breaded in Tomato Sauce topped w/Cheese 23

 Chef’s Suggested Wine Pairing Cab Sauvignon Menagé A Trios 28

**Pastas**

*Choice of Pasta Sauce: Marinara, Cream or Basil Pesto*

*Additional Options: Chicken, Shrimp, Steak or Italian Sausage for $4 each*

Angel Hair 14

Penne Pasta Primavera 14

Spicy Penne Arrabbiata – with Red Chili peppers, Anchovies, Capers 15

 Chef’s Suggested Wine Pairing Ramon Bilbao 2013 Ltd Ed. 35

Portabella Mushroom Ravioli 17

Cheese Tortellini 16

Spaghetti – Served with 2 Large sized Meatballs made with Fresh Chuck 17

**Seafood**

*Choice of Vegetables or Pasta*

Fried Jumbo Prawns – Pan Fried Panko Breaded 19

Jumbo Prawns Scampi – Sautéed with Garlic, Mushrooms, Shallots in Wine 21

Trout Meuniére – Whole Trout cooked with Fresh Herbs 18

Petrale Sole Dore – Egg Batter and Sautéed in Lemon Zest and Capers 21

 Chef’s Suggested Wine Pairing Viognier Bonterra Organic 2014 30

Scallops – Sautéed Scallops served over Baby Spinach 23

**Steaks, Chops & Specialty**

*Served with Baked Potato, Vegetables or Pasta*

Hamburger Steak – with mixed onions 18

Skirt Steak – Charbroiled Marinated in Garlic, Herbs and Lime Juice 27

Fillet Mignon – 10 oz. Charbroiled 35

 Chef’s Suggested Wine Pairing Cabernet Sauvignon Hall 2013 80

T-Bone – 16 oz. Charbroiled Steak 40

Sweetbreads – Beef Glands Sautéed with Shallots, Mushrooms, and Herbs 21

Pork Chops – Charbroiled Chops with Grilled Red Apples 26

 Chef’s Suggested Wine Pairing Tempranillo Cruz de Alba 2012 45

Rack of Lamb for 2 – Limited Availability 65

**Desserts**

Cheesecake 8

Tiramisu 8

Chocolate Mousse Cake 8

Mitchell Ice Cream - Vanilla 8

Carajillo 43 – Shot of 43 with Espresso 8

Affogato – Ice Cream on top of Espresso 8