

Dinner Specials

SPECIAL APPETIZER

BUTTERY SQUASH RAVIOLI

In house, homemade butter nut squash raviolis topped with toasted pecans & a not too sweet cinnamon buerre blanc.
\$6.95

SMOKED SALMON SALAD

Whole Smoked Salmon filet on a Bed of Fresh Spinach with Grilled Asparagus, Tomatoes, Goat Cheese, Mandarin Oranges & Dried Cherries with Raspberry Balsamic Glaze.
\$14.95

FROM OUR SUSHI BAR

THE GODZILLA ROLL

Tempura Fried Alaskan King Crab from the Bering Straits rolled with Cream Cheese, Scallions, Asparagus & Avocado. Topped with a blend of sweet fried tofu, crab sticks, masago & spicy Mayonaise. Drizzled with Sweet Teriyaki Sauce.
\$19.95

FEATURED ENTREES

FUJI APPLE PORK CHOP

Grilled Porterhouse, double cut Thick Pork Chop buried with a Calvados Apple brandy N Fuji Apple cinnamon compote. Accompanied by Smashed Potatoes & Vegetables.
\$19.95

SOLE HOMMARD

Holland Sole stuffed with Shrimp & Blue Crab Meat & drizzled with Lobster sauce. Served over Pasta with veggies.
\$21.95

NOODLES PAELLA

Shrimp, scallops, crab, calamari & mussels, baked with a saffron creamy rice & finished with traditional vegetables.
\$23.95

VEAL OSSOBUCCO

(AN ITALIAN SPECIALTY DELIGHT)

Veal Shank, slow roasted with mire poix of root vegetables, Barolo red wine & natural jus, served with Smashed Potatoes or if you prefer, Fettuccine Pasta.
\$27.95

FEATURED DESSERTS

Sugar Free Praline Pecan Ice Cream

NY Style Cheesecake

Join us each week as Chef Seth takes you noodling around the world.

Experience different flavors & textures from the world of food with our weekly specials.

