

ENTREES

All Entrees (except the pasta) are served with a choice of 2 sides: French Fries, Baked Potato, Caribbean Rice, Cucumber Salad (sweet & sour), Small Salad or Pasta Bowl.

STEAK SELECTION

Filet Mignon (tenderloin center cut wrapped in bacon) 8 Oz./ 12.Oz./ 16.Oz.	\$ 24.00 / 29.50 / 35.00
Churrasco (Argentinean cut (tenderloin)) 12 Oz.	\$ 28.50
Pepper Steak 12 Oz. (tenderloin)	\$ 28.50
USDA Signature Steaks:	
T-Bone 14 Oz.	\$ 28.50
NY Striploin Steak 14 Oz.	\$ 29.50
Rib Eye Steak 14 Oz.	\$ 28.50
Porterhouse Steak 16 Oz.	\$ 32.50

All served with a choice of red wine sauce or a mushroom cream sauce

POULTRY

Chicken Breast	\$ 19.00
- Teriyaki Sauce	
- Honey BBQ Sauce	
- Lemon Butter Sauce	
- House Curry	

FRESH SEAFOOD

Caribbean Lobster Tail or Lobster Thermidor (broiled) 8Oz /10Oz	\$ 38.00*/ \$ 46.00*
Jumbo Shrimp on the stone or Breaded or in Caribbean Curry	\$ 23.95
Surf & Surf (Shrimp with Lobster)	\$ 31.95*
Treasure Of The Sea (Shrimp, Lobster and Fish)	\$ 34.00*
Caribbean Delight (Shrimp, Lobster and Tenderloin)	\$ 34.00*
Surf & Turf (Shrimp and Tenderloin)	\$ 24.00
Land & Sea (Lobster and Tenderloin)	\$ 32.00*
Catch of the Day	\$ 22.50
Filet of Chilean Sea Bass	\$ 25.00
Filet of Grouper a la Meunière or on the Stone	\$ 22.00
Filet of Salmon	\$ 25.00
Whole Red Snapper (when available)	\$ 22.00

PASTA

Lasagna Classico with meat sauce	\$ 16.00
Chicken Parmigiani	\$ 19.50
Shrimp Linguine fresh shrimp in a pink sauce with italian herbs	\$ 19.50
Plato della Casa Lobster, Shrimp, Mussels, Calamari, Fish and Scallops all braised in a garlic lemon wine sauce	\$ 31.50

KIDS MENU

Jr. Special 4 Oz. Tenderloin or Chicken on the Stone	\$ 16.50
Chicken Tenders with fries, served with honey BBQ sauce or Sweet & Sour sauce	\$ 10.00
Mac & Cheese	\$ 6.00
Beef Burger 6.Oz. with fries	\$ 10.00

*Land & Sea
cooked on our famous Hot Stone*

Plato della Casa

No Service Charge will be added to your check.
All prices are in US \$.

*Not included in Dine Around Program, all available with a surcharge.

WHITE WINES

Tamás Estates Glass Bottle
 Pinot Grigio Central Coast California \$ 7.50 \$ 29.00
 A perfect balance between bright fruit flavors and crisp acidity.

Kendall Jackson
 Vintner's Reserve Chardonnay California \$ 11.00 \$ 51.00
 Tropical flavors, mango and pineapple dance with aromas of peach, apple and pear.

RED WINES

Alamos
 Malbec Mendoza Argentina \$ 7.50 \$ 31.00
 Showing exceptional value, fruit flavors, coffee, toast and vanilla.

Wente Vineyards
 Southern Hills Cabernet Sauvignon Livermore Valley California \$ 8.00 \$ 35.00
 Good weight, attractive cherry-berry flavors, soft tannins.

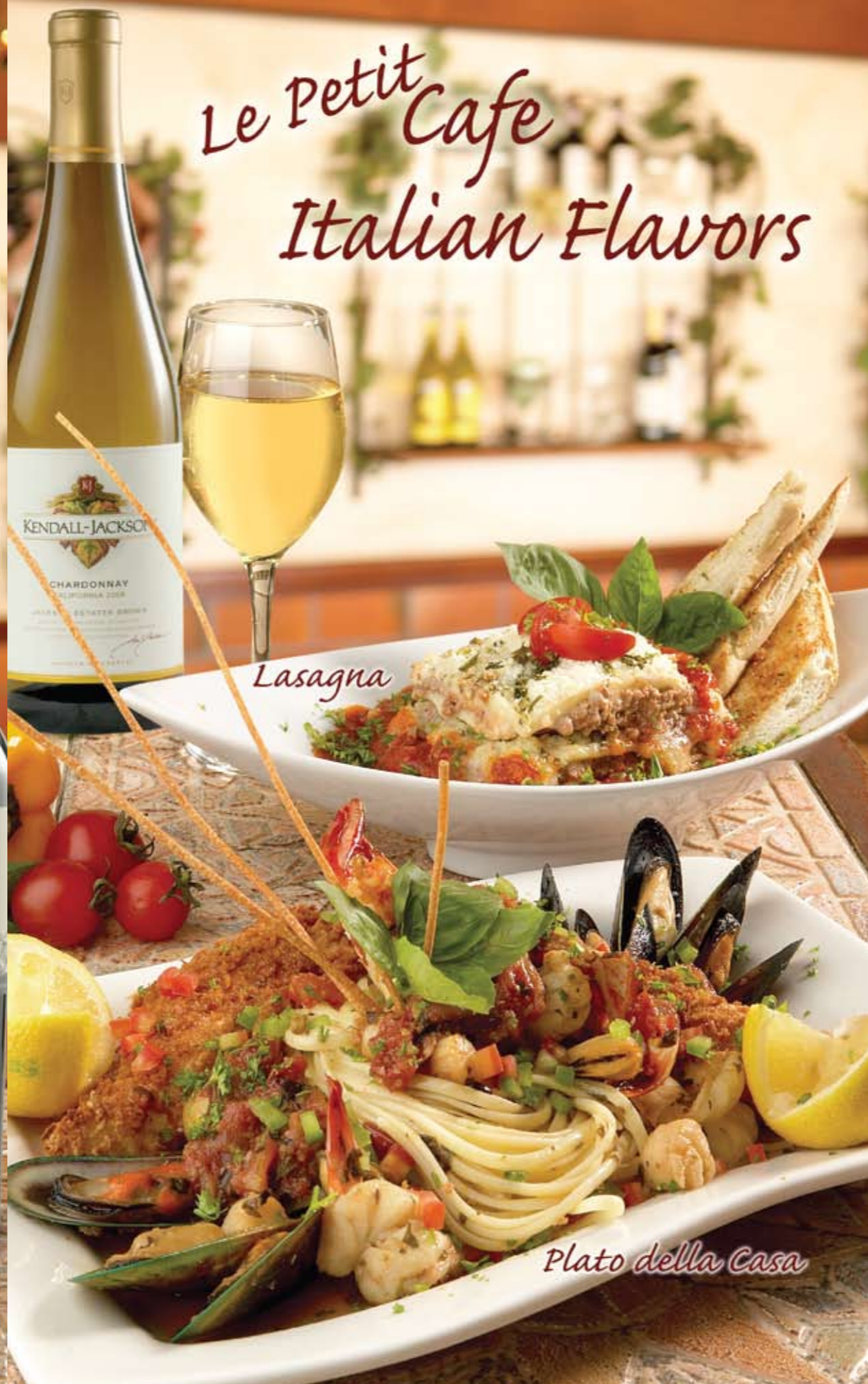
Ravenswood
 Vintners Blend Zinfandel Sonoma California \$ 8.50 \$ 38.00
 Raspberry, black cherry and spicy hints of oak.

Rioja Crianza Bodegas Marqués de Cáceres Spain \$ 8.50 \$ 40.00
 Made from handpicked Tempranillo grapes with a small portion of Graciano and Garnacha. #1 selling Rioja in the USA.

Kendall Jackson
 Cabernet Sauvignon Vintners Reserve California \$ 12.00 \$ 56.00
 Red fruits and cassis flavors accented by vanilla, spice and cedar.



Le Petit Cafe Italian Flavors



Lasagna

Plato della Casa

APPETIZERS

Shrimp Cocktail 6pc/ 12 pcs	\$10.00/ \$19.00*
Golden Fried Calamari	\$ 9.00
Breaded Shrimp	\$ 9.00
Conch Fritters (when available)	\$ 9.50
Seafood Crepe	\$ 9.50
Escargot in wine garlic sauce	6pc/ 12 pcs \$ 9.00/ \$ 17.00*
Fish Cakes	\$ 9.00
Mussels di Napoli	\$9.00
Sate (Chicken or Beef Skewers) served with Peanut sauce (spicy or regular)	\$ 7.50
Caribbean Mix Platter (Conch Fritters, Calamari, Fish Cake and Breaded Shrimp)	\$ 15.00*
Arubian Shrimp	\$ 9.00
Smoked Salmon Bruschetta with pesto sauce	\$ 11.00

SOUPS & SALADS

Boeli's Clam Chowder	\$ 7.00
Caribbean Seafood Soup	\$ 9.95
French Onion Soup	\$ 7.00
Soup of the Day	\$ 6.00
Fresh Fruit Skewers	\$ 6.00
Mixed Salad	\$ 7.00
Caesar salad	\$ 7.00
Chicken Caesar	\$ 12.00*
Shrimp Caesar	\$ 15.00*
Club Salad with egg and bacon	\$ 9.00

