



For the joy of eating.

~ MENU ~
**Appetizers &
Small Plates (To Share)**

Bruschetta /8

Crostini topped with basil pesto, roma tomatoes, fresh mozzarella, olive oil and aged balsamic vinegar.

Cantaloupe and Prosciutto /8

Cantaloupe served with Italian prosciutto.

Wild Mushroom and Goat Cheese/9

Exotic mushrooms sautéed with green onions, deglazed with marsala wine, presented on Italian crostini.

Calamari /10

Calamari sautéed with fine herbs, roma tomatoes, garlic and parmesan cheese.

Jumbo Lump Crab Cakes /10

3 sautéed crab cakes with red peppers and onions, served with mango chutney and accented mango puree.

Queen "Bouchee" /10

Puff pastry shells filled with sautéed wild mushrooms and chicken deglazed with madeira wine, heavy cream and fine herbs.

****Scallop Ceviche /10***

Diver scallop thinly sliced marinated with red peppers, shallots, lime juice, sea salt and herbs, accompanied with a fresh avocado and mango chutney.

****Blackened Ahi Tuna /12***

Blackened ahi tuna served rare with wasabi cream, soy caramel sauce, srirachi aioli and sesame crackers.

****Salmon Tartare /12***

Raw salmon seasoned with fine herbs and lemon, topped with smoked salmon, accompanied with toasted bread.

****Filet Tartare/12***

Raw filet mignon seasoned with fine herbs, shallots, sea salt and white truffle oil, served on toasted Italian crostini.

****Tenderloin Carpaccio /12***

Filet of beef, medium rare accompanied with red onions, roasted garlic oil, capers and shaved parmesan cheese.

****Ogan Trio /12***

Blackened tuna, wasabi cream, bacon wrapped breast of chicken, ancho chile sauce, beef en brochette, garlic and herb aioli.

****Oyster Shooter /12***

Four fresh raw oysters served with vegetable juice, lemon, horseradish and vodka.

Exotic Shrimp Cocktail /12

Six jumbo shrimp served with mango and avocado accompanied with horseradish cocktail sauce.

Chicken Pesto Pasta /12

Penne pasta with grilled chicken breast mushrooms and sun-dried tomatoes in a fresh basil pesto cream sauce.

Vegetarian Plate /12

Wild mushroom risotto served with grilled vegetables topped with parmesan cheese.

****Ahi Tuna /15***

Black sesame seed crusted ahi tuna served rare with wasabi, pickled ginger, oriental cucumber salad and soy caramel sauce.

Chicken Tuscany /15

Oven baked chicken breast with peppers, onions, and penne pasta, finished with a savory Tuscan sauce.

Skewer Plate /15

Variety of skewers, filet of beef, bacon wrapped chicken breast, jumbo shrimp and home made sausage.

****Filet Caprese Salad /18***

Filet mignon grilled medium-rare, tomatoes, fresh mozzarella, olive oil and aged balsamic vinegar.