

about our signature entrees

With a growing trend towards healthier foods, the following menu items encompass straight forward ingredients prepared simply. Our Signature entrees are both seasonal fresh, and healthy.

signature entrees

Garden Romano Chicken

Grilled chicken, grilled garden fresh vegetables, mozzarella and Romano.

Eggplant Impastino

Artichoke hearts, Ricotta cheese, roasted red peppers and grilled eggplant topped with goat cheese and a tomato vodka sauce.

Applewood & Sun Dried Tomato Pork Loin

Caramelized Pork Loin with tender spinach leaves with a sun-dried tomato and apple wood bacon cream sauce.

Messina Shrimp

Grilled shrimp, roasted zucchini, tomatoes, Kalamata olives, capers, red onion and feta cheese with crispy brown rice cakes.

California Flat Steak

Grilled flat iron steak with oven roasted tomatoes & Gorgonzola cheese.

Venetian Harvest Chicken

Grilled chicken, red peppers, carrots, caramelized granny smith apples and toasted walnuts.

Chicken Parmesan

Herb-marinated chicken breast grilled and topped with fresh marinara sauce and our four cheese blend.

Rosemary Dijon Chicken

Grilled chicken breast topped with a homemade sauce of balsamic vinegar, Dijon mustard, rosemary, garlic and a touch of honey.

Chilean Sea Bass

Fresh fillet of moist and flaky Chilean sea bass brushed with herb-garlic oil with crisp shoestring peppers.

Lemon Basil Chicken Roulade

Grilled chicken breast stuffed with imported Italian ham and smoked provolone and Gouda cheeses. Topped with a lemon-basil butter sauce over long grain brown rice.

Roast Tomato & Basil Chicken

Chicken breast with fresh mozzarella cheese, roasted tomatoes with fresh basil served over roasted eggplant cakes.

Sesame Salmon

Pan seared salmon fillet with a black sesame seed crust. Served over mixed greens with red onion, cherry tomatoes, capers, fresh feta and a lemon wine drizzle.

Shrimp Scampi

Shrimp sautéed with garlic, white wine, lemon and butter with fresh oregano and basil.

Caribbean Parrot Bay Pork

Slow cooked pork shoulder marinated in Parrot Bay rum, pineapple juice and brown sugar topped with a Jamaican rum sauce.

Buffalo Caprese

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and Kalamata olives splashed with extra virgin olive oil and aged balsamic vinegar.

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