



THE EXECUTIVE DINING ROOM

ANTIPASTI

BANANA PEPPER RUSTICA

Sautéed banana peppers, sausage, and potatoes in a light garlic tomato broth. \$12

MOZZARELLA BURRATA

Fresh mozzarella with oven roasted tomatoes and fresh basil topped with extra virgin olive oil and herbs. \$11

SHRIMP CREMOSI

Lightly breaded white tail shrimp sautéed in a white wine lemon garlic cream sauce. \$14

ENTRÉES

NEW YORK STRIP

12 oz. chargrilled served with zip sauce, a side of our vegetable of the day, and potato. \$29

CHICKEN & SHRIMP CREMOSI

Lightly breaded chicken breast and jumbo white tail shrimp in a white wine lemon garlic cream sauce. \$28

FILET MIGNON

Traditional center cut served with zip sauce, a side of our vegetable of the day, and potato. \$49

CHICKEN PARM PALOMINO

Lightly breaded chicken breast topped with tomato cream, fresh basil, and baked mozzarella. \$24

FILET SALTIMBOCA

White wine demi-glace topped with sliced prosciutto, baked mozzarella, baby spinach, and fresh sage. \$52

ITALIAN SAUSAGE BACI

Purse shaped pasta filled with seasoned ground sausage and cheese, tossed with banana peppers, capers, fresh garlic, and baby spinach in a tomato broth. \$24

CHILEAN SEA BASS

Served with a champagne truffle butter cream sauce on a bed of sautéed baby spinach. \$42

CAESAR SALAD

Fresh romaine lettuce tossed with homemade croutons, egg, shaved Parmesan in an encrusted Parmesan bowl with dressing on the side. \$18

SALMON DEL ORTO

Salmon baked with fresh asparagus and artichokes in a white wine lemon butter caper sauce. \$28

Add Chicken \$6 | Add Salmon \$10 | Add Shrimp \$8

DESSERTS

DECADENT LAVA CAKE

Molten chocolate cake with fresh berries. \$9

CRÈME BRÛLÉE CHEESECAKE

Half custard topped with caramelized sugar with fresh fruit. \$10

ITALIAN FRESH FRUIT SORBET

Fruit sorbet topped with a medley of fresh berries. \$8