



424 Walnut

Soup: Shrimp Bisque 8

Beet, Pear, Goat Cheese & Arugula Salad 13

Mussels (Diavolo Style or

Provençal) 12

Garden Salad 10

Jumbo Shrimp Cocktail 15

Caesar Salad 10

Stuffed Banana Peppers 15

Beans & Greens 12 (w/hot sausage 15)

Chicken Penne 24

mushrooms, prosciutto, basil, garlic, spinach, roasted tomato cream

Grilled Italian Chicken Breast single 21 duo 26

sautéed spinach, hot peppers, prosciutto, roasted red peppers, Provolone cheese

Prime Rib queen cut (10-12 oz) 38 king cut(16-18 oz) 45

Slowly roasted, served with au jus

Filet Mignon 5 oz. 36 10 oz. 52

mushrooms, roasted garlic truffle butter

Lamb Chops single 26 duo 36

loin cut, chargrilled, olive oil rosemary rub

Seafood Norfolk 45

Gulf shrimp, sea scallops, Chilean sea bass stuffed with jumbo lump crab imperial, lemon butter, white wine, gremolata

Grilled Salmon 5 oz. 29 9 oz. 34

sautéed spinach, white balsamic orange glaze

Stuffed Salmon 38

Chef's jumbo lump crabmeat stuffing, lemon butter, white wine

Crab Cakes single 33 duo 45

jumbo lump crabmeat, low country seasonings, oven baked

Stuffed Lobster Tail \$45

5 oz. Tristan lobster tail, crabmeat imperial

Veal Piccata 35

Veal medallions, capers, wild mushrooms, shallots, white wine, lemon butter, tomato concasse

Veal & Shrimp Milanese 42

Pan-seared Veal cutlet, Italian seasoned bread flakes, a trio of gulf shrimp, baby spinach,

Julienne prosciutto, roasted red peppers, Spicy banana peppers, toasted pine nuts

Veal Parmesan 35

Pan-seared veal, Italian seasoned bread flakes, Chef's homemade red sauce, fresh mozzarella , accompanied by a side of pasta with red sauce, Parmigiano-Reggiano