



## *Fine Mid - Week Dining!*

**July 20<sup>th</sup> 2023**

### **Appetizers**

**Lobster Cocktail** - fresh lobster, drawn butter, cocktail sauce,  
Lemon - **\$14.95**

**Peach and Burrata** - Grilled summer peach, fresh burrata,  
pistachio, balsamic glaze, arugula - **\$12.95**

### **Entrees**

*All entrees come with salad- mixed greens, dried cranberries, cucumbers, cherry  
tomatoes, candied walnuts*

**Rack Of Lamb** - Grilled New Zealand rack of lamb, rosemary potatoes,  
zucchini - **\$32.95**

**White Truffle Pizza** - Garlic alfredo sauce, ricotta salata, mozzarella,  
roasted zucchini, sun dried tomatoes, arugula, truffle oil **\$18.95**

**Seafood Pappardelle** - Jumbo shrimp, lobster, capers, artichoke hearts,  
fresh pappardelle, white wine lemon sauce garlic parsley bread crumb - **\$32.95**

### **Chef Selected Desserts**

**RSVP by Noon Wednesday July 19<sup>th</sup> to Ed Orenstein  
with guest # and a preferred seating time between 6:00-8:00 PM**

**at: [daddyooo@hotmail.com](mailto:daddyooo@hotmail.com) or call (908) 398-4158**

Commodore Michael Gilbert