

# FAVORITES FROM THE NIGHT OWL

## STARTERS

### **SESAME SEARED AHI**

Ahi Tuna pressed in sesame seeds, seared to medium rare, served with Asian coleslaw and Wasabi ginger sauce. 13.95

### **FRIED RAVIOLI'S**

Breaded three cheese ravioli's deep fried and served with our house marinara sauce. 10.95

### **FRIED PORTABELLA MUSHROOM**

Fresh portabella mushroom dipped in beer batter and fried until golden brown, drizzled with chipotle ranch and pesto oil. 10.95

### **SEARED SAUSAGE**

Cascioppo mild & hot links sautéed in garlic butter, brandy, red & green peppers, and onions  
Served with a side of our marinara sauce. 7.95

### **WHISKEY PORK WING**

Pan seared smoked pork wing glazed in whiskey BBQ sauce.  
Served with coleslaw. 6.95

### **MEATBALL SLIDERS**

Our delicious meatballs served on Ciabatta with marinara and a blend of cheeses. 7.95

### **TERIYAKI TIDBITS**

Tenderloin pieces sautéed in sesame Teriyaki sauce. 7.95

### **SPICY LOBSTER SLIPPERS**

Pieces of succulent lobster meat sautéed with peppers, onions, tossed with sweet thai chili sauce and served with herbed crostini's 15.95

### **CRAB & ARTICHOKE DIP**

Creamy crab and artichoke dip with a toasted parmesan crust. Served with pieces of oversized water crackers. 12.95

### **GORGONZOLA CHEESECAKE**

Savory cream cheese baked with roasted garlic, fresh basil, gorgonzola and sun-dried tomatoes on a polenta crust.  
Served with a Lahvosh cracker. 10.95

### **BRUSCHETTA**

Vine ripened tomatoes, fresh garlic, basil, onions, olive oil and a splash of balsamic vinegar with toasted crostini's. 9.95

### **COCONUT PRAWNS**

Jumbo Prawns gently dipped in flakes of coconut, deep fried and served with mango chili chutney. 15.95

### **FRUIT, CHEESE & WINE PLATE**

Smoked cheddar, Domestic Brie, Gruyere, and Gorgonzola accompanied by Granny smith apples, grapes and strawberries.  
Served along side a piece of Ghirardelli dark chocolate and a taster of your favorite wine. 12.95