

# Great Beginnings



## *Soup du jour*

*Ask your server for his or her recommendation!*

**\$4.50**

## *Shrimp Cocktail*

*Steamed fresh, then chilled and served plump and proud*

*Accompanied by our own signature sauce*

**\$8.95**

## *Artichoke Fritters*

*Tender Mediterranean artichokes gently tossed in a delicate batter*

*Fried golden, dusted with Asiago and served with garlic butter for dipping*

**\$8.95**

## *Escargot Bourguignon*

*Tradition at its best, baked in their shells with white wine, garlic and clarified butter*

*Accompanied by Peter's toasted bread*

**\$9.50**

## *Angels on Horseback*

*Fresh Sea Scallops wrapped in apple wood smoked bacon*

*Grilled over open flame, served on toast points and laced with béarnaise*

**\$8.95**

# Peter David's Bill of Fare



*Entrees include a Dinner Salad, Vegetable Accompaniment, Rolls and Butter*

## **Chicken Picatta**

*Tender free-range chicken breast sautéed with capers in a light olive oil, white wine and lemon reduction  
Accompanied by rice pilaf and vegetable du jour*

**\$17.95**

## **Roast Duck St. Pete**

*Slow roasted duck breast, then thinly sliced and laced with Classic Orange Reduction  
Accompanied by rice pilaf and vegetable du jour*

**\$22.95**

## **Penne Pasta Angelina**

*Al dente penne, tossed with succulent jumbo coastal shrimp  
Gently tossed with Mediterranean artichoke hearts and fresh seasonal vegetables in olive oil and garlic  
Garnished with fresh basil*

**\$22.95**

## **Salmon Bon Femme**

*Wild Salmon season baked to perfection  
Crowned with gulf shrimp and laced with a white wine bur blanc and garnished with toasted almonds  
Accompanied by rice pilaf and vegetable du jour*

**\$23.95**

## **Rack of Lamb**

*Herb crusted and grilled over open flame to temperature  
Accompanied double cut with mushroom roasted potato and vegetable du jour*

**\$29.95**

## **Veal Marsala**

*Sautéed thin scallops of veal and fine strips of pancetta  
Finished in a Marsala wine sauce with rosemary and capers  
Accompanied by mashed potatoes and vegetable du jour*

**\$22.95**

## **Filet Mignon Florentine**

*Aged center cut beef tenderloin seasoned to perfection and grilled over open flames  
Served atop sautéed spinach and accompanied by mashed potatoes  
Garnished with sauce bordelaise*

**\$29.95**

*Your Server will tell you about Our Evenings Features*