

## GASTRO TAPAS & DESERT MENU

### GASTRO TAPAS

#### Build Your Own Plate

##### Veggies-Nuts-Fruit Tapas - Two Items

3

Pickled eggplant, almond-stuffed olives, pearl onions, sweet pickles, roasted red peppers, pepperoncini peppers, kalamata olives, marinated mushrooms, garlic-stuffed olives, marinated artichoke hearts, walnuts, almonds, apples, pears, cranberries, honey dried dates

##### Chilled/Grilled Meats and Seafood Tapas - Two Items

4.50

Shaved prosciutto ham, calabrese sausage, genoa salami, capicola ham, kielbasa, spicy chorizo sausage, Italian sausage, chicken skewers, beef skewers, spiced beef shish kabobs, in-house smoked salmon, smoked oysters, anchovies

##### Sauces and Pastes

Horseradish Crème, Spiced Olive Oil, Balsamic Reduction, Mornay Sauce, Black Olive Tapenade, Roasted Garlic Paste, Sweet and Spicy Sauce, Salsa Verde and Wasabi

##### Chef's Grand Fromage Plate

18

Choice of Four Cheeses served with French baguette and fresh fruits  
Chèvre, brie, old cheddar, smoked mozzarella, gorgonzola, bocconcini, blue cheese, cheddars, marinated un-ripened goat cheese, oka, buffalo mozzarella served with fig jam

##### Antipasto Plate #1

12

Garlic stuffed green olives, roasted red peppers, shaved prosciutto ham, brie cheese, pearl onions, pickles and fresh baguette or crackers

##### Antipasto Plate #2

12

Roasted garlic bulbs, sundried tomatoes, kalamata olive tapenade, pepper-rolled goat cheese, smoked oysters and fresh baguette or crackers

## TAPATIZERS

<b>Soup of the Day</b>	<b>5</b>
Sweet Potato Latkes - with cracked pepper and goat's cheese	<b>9</b>
add in-house Smoked Salmon	<b>6</b>
add sautéed Black Tiger Shrimp	<b>6</b>
<b>In-House Smoked Salmon</b> - with capers, bermuda onions, cracked pepper, fresh dill cream cheese and toasted pumpernickel	<b>12</b>
<b>Cajun Calamari</b> - lightly dusted, served with voodoo dipping sauce	<b>11</b>
<b>Vegetable Spring Rolls</b> - gingered vegetables and noodles served crispy with a sweet and spicy Thai dipping sauce	<b>8</b>
<b>Escargots with Brie</b> - oven baked in mushroom caps and garlic butter served with fresh french baguette	<b>10</b>
<b>Mussels and Frites</b> - one pound of fresh P.E.I. mussels steamed in a white wine, garlic and leek cream sauce accompanied by your choice of shoe string or sweet potato fries	<b>12</b>
<b>Crab Cakes</b> - New Orleans style served with Texas tartar sauce	<b>10</b>
<b>Oysters Rockefeller</b> - oven baked with spinach, bacon and a blend of mozzarella and parmesan cheese (2/order)	<b>6</b>
<b>Oysters on the Half Shell</b> - Half dozen or Full dozen	<b>Market price</b>
<b>Bruschetta</b> - toasted french baguette with roasted garlic paste, vine ripened tomatoes, fresh basil, parmesan cheese and olive oil	<b>8</b>
<b>Bacon Wrapped Honey Dates</b> - sweet dates folded in bacon and lightly grilled (6/order)	<b>7</b>
<b>Vine Ripened Tomatoes and Buffalo Mozzarella</b> - with fresh basil and extra virgin olive oil	<b>8</b>
<b>Hummus</b> - drizzled with extra virgin olive oil, served with pita bread	<b>8</b>
<b>Crispy Risotto Cakes</b> - with a pesto and white wine sauce	<b>8</b>
<b>Chorizo Goat Cheese Spring Rolls</b> - with spicy sauce	<b>11</b>
<b>Homemade Grilled Flatbread</b> - with mixed bell peppers and tomato salsa	<b>9</b>
add in-house Smoked Salmon	<b>6</b>
add sautéed Black Tiger Shrimp	<b>6</b>
<b>Grilled Jumbo Black Tiger Shrimp</b> - with a jalapeno and clover honey glaze (2/order)	<b>9</b>

<b>Caramelized Sea Scallops</b> – wrapped in proscuitto, with a cider beurre blanc sauce (3/order)	<b>9</b>
<b>Thai Spiced Atlantic Salmon Cakes</b> - with a lime and cilantro aioli	<b>11</b>
<b>Portobello and Coffee Mushroom Carpaccio</b> - with fresh flat leaf parsley, extra virgin olive oil, lemon juice and cracked pepper	<b>11</b>
<b>Blue Cheese</b> – with fresh pears, toasted walnuts and fig jam	<b>14</b>

## DESSERTS

<b>Death by Chocolate Cheese Cake</b>	<b>7</b>
<b>Lemon Soufflé with Ground Pistachios</b>	<b>6</b>
<b>Chocolate Bourbon Pecan Torte</b>	<b>6</b>
<b>Hot Apple Crumble</b>	<b>6</b>
<b>Raspberry Cheese Cake</b>	<b>6</b>
<b>Gelato, per scoop</b>	<b>2</b>

## BEVERAGES

<b>Pellegrino for Two</b>	<b>8</b>
<b>Perrier</b>	<b>3.50</b>
<b>Soft Drinks</b>	<b>3</b>
<b>Juices</b>	<b>3.25</b>
<b>Fresh Squeezed Orange Juice</b>	<b>3.50</b>
<b>Milk</b>	<b>3</b>
<b>Espresso</b>	<b>3</b>
<b>Cappuccino</b>	<b>3.75</b>
<b>Café au lait</b>	<b>4</b>
<b>Orange Pekoe or Herb Teas</b>	<b>2.50</b>
<b>Coffee</b>	<b>2.50</b>

We Use Transfat Free Oils.

We Recycle Glass/Plastics/Papers Cardboard/Oils

Taxes not included. Please Drink Responsibly

