Veal Chop Milanese
Veal chop, butterflied and pounded, served with fresh lemon
$36.95

Veal Tournedos
Served with sundried tomato demi-glace and sage and Chevre quenelles
$39.95

Medallions of Beef Tenderloin
Twin medallions, pan seared and served with a wild mushroom demi-glace
$34.95

Roast Duckling Au Poivre
Crispy roast duckling with a green peppercorn sauce
$29.95

Brochette of Prime Beef, Lamb & Shrimp
Prime beef, lamb & shrimp, grilled with onions & bell peppers, served with caramelized shallot demi-glace & lamb mint jus
$35.95

Pistachio-Crusted Pork Chop
Center cut bone-in pork chop, crusted with crushed pistachios, accompanied by a fines herbes Dijonnaise
$32.95

Pork Medallions
Seared and drizzled with a Chianti raspberry apple gastrique
$31.95

Shrimp Pappardelle
Sautéed shrimp and ribbon pasta, extra virgin olive oil and a mélange of seasonal vegetables
$33.95

Surf & Turf
Petite grilled Buffalo tenderloin & a six-ounce lobster tail, served with clarified butter
$49.95

Lamb Wellington
Baked in puff pastry with pâté, mushroom duxelle & prosciutto
$39.95

Rack of Lamb
Roasted lamb with fresh herb & Dijon mustard crust on a rosemary Dijon demi-glace
$37.95

Chateaubriand
Grilled tenderloin of beef with a red wine tarragon sauce, tomato and sauce Béarnaise
$40.95 per person

Filet Mignon
Grilled and topped with a black peppercorn butter
$37.95

Duck Saltimbocca
Roulade of fresh duck breast, prosciutto and sage, with walnut sage cream sauce
$30.95

Marinated Trio of Quail
Seared quail stuffed with wild rice, golden raisins, sundried cranberries, and cipollini, served with sautéed spinach, served with balsamic herb butter
$30.95

Chicken Grenobloise
Breast of chicken, sautéed, topped with a lemon caper butter sauce and petite house-made croutons
$29.95

Sausage Bucatini
Sautéed hot Italian sausage and tomato basil sauce finished with Mascarpone cheese, tossed with bucatini
$30.95

Mediterranean Couscous Melanzane
With tomato, roasted garlic, artichoke, sautéed spinach & fried eggplant, with a duo of red and yellow bell pepper ragu sauces

Chef Triano's Fresh Fish of the Day
Market Price

Served with choice of Soup du Jour, Field Salad, or Fresh Fruit Plate.
We gladly accept VISA, Mastercard, American Express, Diners Club & Discover. Anthony's does not accept checks.