

Starters

Soup of the Day <i>prepared fresh daily</i>	\$5
Fried Calamari <i>fresh marinated Calamari breaded to order, served with marinara sauce</i>	\$10
Pan Seared Scallops <i>served with a Limoncello saffron cream sauce</i>	\$11
Bourbon Glazed Bacon Wrapped Shrimp <i>served with a sweet chili cream sauce</i>	\$11
Cheese Platter for Two <i>sharp cheddar, smoked Gouda, Maytag bleu cheese and herbed goat cheese with red grapes and fresh sliced pear</i>	\$12
Ahi Tuna <i>seared rare tuna crusted with cracked peppercorns and kosher salt, sliced over Asian slaw and drizzled with a ginger soy sauce</i>	\$11
Mussels <i>sautéed with white wine, garlic, butter, fresh fennel and Roma tomatoes</i>	\$12
Eggplant Strato <i>fresh eggplant slices layered with fresh mozzarella cheese, beefsteak tomatoes, artichoke hearts, prosciutto and drizzled with aged balsamic vinaigrette</i>	\$10

Salads

Caprese Salad <i>bed of spring greens with fresh mozzarella, yellow & red tomatoes dressed with basil vinaigrette and aged balsamic</i>	\$9
Wedge Salad <i>a crisp wedge of iceberg lettuce with Maytag bleu cheese, Roma tomatoes and creamy bleu cheese dressing</i>	\$8
The 620 Salad <i>spring greens, candied walnuts, yellow & red tomatoes, red onions, warm goat cheese croutons and honey balsamic vinaigrette</i>	\$10
Spinach Salad <i>fresh spinach with baby Portobello mushrooms, red onions, applewood smoked bacon and roasted red peppers tossed with a lemon wine vinaigrette</i>	\$10
Scallop & Goat Cheese Salad <i>mixed field greens topped with seasoned sea scallops, goat cheese and raspberry pecan vinaigrette</i>	\$11

Entrees

Wild Mushroom Ravioli <i>topped with roasted red peppers and a pesto cream sauce</i>	\$21
Bayou Pasta <i>gulf shrimp, chicken, Andouille sausage and fettuccini in a spicy tomato sauce</i>	\$24
Pork Tenderloin <i>wrapped with prosciutto, stuffed with spinach, goat cheese and topped with a rosemary bourbon glaze, served with sweet mashed potatoes</i>	\$24
New York Strip Steak <i>16 oz., one & one half inch thick center cut, topped with sautéed mushroom caps, served with roasted garlic mashed potatoes</i>	\$34
Rack of Lamb <i>drizzled with pistachio pesto mint cream sauce, served with roasted garlic mashed potatoes</i>	\$30
Filet Mignon <i>10 oz. tender cut topped with a wild mushroom demi glace and Maytag bleu cheese crumbles Served with herbed potato fritters or garlic mashed potatoes</i>	\$36
Sesame Crusted Ahi Tuna <i>pan seared rare tuna over a brown rice vegetable stir-fry with wasabi and teriyaki glaze</i>	\$27
Tuscan Chicken <i>pan-fried double chicken breasts with fresh spinach, artichoke hearts and baby Portobello mushrooms over couscous with a lemon caper sauce</i>	\$22
Seafood Scampi <i>lobster, shrimp and scallops sautéed in a light white wine garlic sauce with fresh basil and Roma tomatoes over linguine</i>	\$29