

ENTREES

CHEF JIM'S CRAB CAKES

BAKED WITH A TOMATO COMPOTE AND A WHOLE GRAIN
MUSTARD SAUCE \$23

KANSAS CITY VEAL STRIP STEAK

BONE IN STRIP WITH BROCCOLI RABE AND CRAB WITH A
ROSEMARY SAUCE \$35

CHICKEN MARYLAND

SAUTEED CHICKEN BREAST WITH TOMATO, GARLIC AND JUMBO
LUMP CRAB IN A LIGHT BASIL CREAM SAUCE OVER GNOCCHI \$23

BLACKENED SCALLOPS

SERVED WITH A MANGO AND RASPBERRY COULIS \$21

CHICKEN BRUSCHETTA

SAUTEED AND TOPPED WITH OUR BRUSCHETTA MIX AND
MOZZARELLA CHEESE & SERVED OVER BOW TIE PASTA \$19

REAL DEAL SESAME CRUSTED TUNA

PAN SEARED RARE WITH WAKAME, PICKLED GINGER, WASABI
AND SOY \$23

PARMESAN CRUSTED TILAPIA

PAN SAUTEED WITH A LEMON CAPER CREAM SAUCE \$19

PAN SEARED WILD SALMON

WITH A CUCUMBER SALAD AND CORN SAUCE \$22

VINCE'S HOUSE FAVORITE

14 OZ. 1855 PREMIUM ANGUS STRIP STEAK BLACKENED & TOPPED
WITH BLUE CHEESE AND JUMBO LUMP CRAB \$34

CHILEAN SEA BASS

PAN SEARED AND TOPPED WITH A BALSAMIC REDUCTION \$26

RAVIOLI PATRICIA

JUMBO CHEESE RAVIOLIS IN A ROSA SAUCE TOPPED WITH
JUMBO LUMP CRAB MEAT \$22

BROILED TWIN LOBSTER TAILS

2 6 OZ TAILS BROILED & SERVED WITH DRAWN BUTTER \$41

SURF AND TURF

8 OZ. FILET SERVED WITH BEARNAISE AND A 5 OZ. CRAB CAKE
SERVED WITH A WHOLE GRAIN MUSTARD SAUCE \$36

FILET MIGNON

CHAR GRILLED TO YOUR LIKING SERVED WITH SAUTEED
MUSHROOM AND BEARNAISE SAUCE \$28

**20 % GRATUITY MAY BE ADDED
TO PARTIES OF 8 OR MORE**