

Borghì's Restaurant

Appetizers

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| <i>Steamed mussels...</i> | 11.95 |
| <i>Steamed clams...</i> | 12.95 |
| <i>Bacon wrapped scallops served with a Gran Marnier orange glaze...</i> | 13.95 |
| <i>Southwest chicken and cheddar quesadilla served with a fresh pico de gallo...</i> | 10.95 |
| <i>Coconut shrimp served with a mango salsa...</i> | 11.95 |
| <i>Grilled boneless short ribs served with a homemade applewood barbeque sauce...</i> | 12.95 |
| <i>Fried calamari with cherry peppers, scallions and roasted garlic tossed with a balsamic reduction on a bed of marinara...</i> | 13.95 |

Salads

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| <i>Classic Caesar...</i> | 8.95 |
| <i>with chicken...</i> | 9.95 |
| <i>Arugula salad with shaved Aurecchio provolone, fresh lemon, roasted shallots and extra virgin olive oil...</i> | 9.95 |
| <i>Greek salad with crisp romaine, artichoke hearts, kalamata olives, feta cheese and sundried tomatoes, topped with a lemon herb vinaigrette...</i> | 9.95 |
| <i>Borghì's baby spinach salad – served with mushrooms, grilled red onion, bacon and gorgonzola cheese...</i> | 9.95 |

Children's Menu

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| <i>Spaghetti and meatballs...</i> | 9.95 |
| <i>Chicken fingers with French fries...</i> | 9.95 |
| <i>Ravioli...</i> | 9.95 |
| <i>Hamburger...</i> | 9.95 |

Chicken

*Breaded chicken cutlet topped with grilled prosciutto and mozzarella cheese, finished with
our homemade marinara sauce... 21.95*

*Grilled chicken breast served over wild rice, topped with wild mushrooms and smoked
mozzarella cheese, served in a roasted shallot marsala demi-glaze... 21.95*

*Herb encrusted chicken breast served over new potatoes, red bell peppers and grilled red
onion, topped with a fresh herb chicken au jus... 22.95*

Pasta

Grilled chicken breast with wild mushrooms and crispy pancetta in a smoked mozzarella cream sauce, tossed with penne pasta... 19.95

Sautéed shrimp, scallops, clams, mussels and jumbo lump crabmeat, served over capellini in a fresh herb seafood broth... 26.95

Lobster ravioli with sautéed shrimp, asparagus tips, sundried tomatoes and artichoke hearts, served in a basil parmesan cream sauce... 26.95

Bacon-wrapped scallops set over sautéed lump crabmeat, fresh tomatoes, sweet corn and baby spinach, tossed with capellini in an herb cream sauce... 26.95

Veal

Sautéed veal medallions layered with panko fried eggplant, roasted peppers and baby spinach, topped with mozzarella cheese, finished with a homemade basil marinara... 24.95

Sautéed veal medallions with jumbo lump crabmeat, grilled asparagus and fresh tomato, served in a white wine lemon sauce... 26.95

Seafood

Walnut-encrusted salmon served with sundried cranberries, pears and feta cheese, set atop baby spinach... 25.95

Pan seared grouper fillet served over sautéed arugula, topped with grilled eggplant and marinated tomatoes, drizzled with a basil oil... 26.95

Broiled Chilean sea bass combination with shrimp and scallops, served with a jumbo lump crabmeat sweet grape tomato bruschetta... 28.95

Baked crab imperial... 28.95

Steak

Prime rib du jour...

16 oz. New York strip steak served with new potatoes, red bell peppers and grilled red onion, finished with a fresh herb au jus... 29.95

Center cut 8 oz. filet mignon topped with sautéed wild mushrooms and grilled asparagus, finished with a pinot noir reduction... 34.95