

GINA MARIE'S RESTAURANT

AHM DINNER MENU

BOURBON SHORT RIBS

Braised short ribs brushed with bourbon glaze, served over cheddar & smoked Gouda mashed potatoes, with sea salt roasted asparagus

LOBSTER RAVIOLI

Fresh made pasta filled with chunks of lobster meat, spinach, garlic, lemon & ricotta, finished with lobster broth & sherry wine sauce, topped with sea salt & herb roasted asparagus.

ROASTED PINEAPPLE & HABANERO SALMON

Faroe Island salmon, pan-seared, finished with roasted pineapple & herb glaze, served over shredded potato spinach & cheddar hash

FRESCO PASTA PURSES

Six cheese pasta purses tossed with grilled zucchini, yellow squash, plum tomatoes, fresh basil, roasted garlic, butter, Romano & Gorgonzola cheese.