

## APPETIZERS

Lobster Bisque--a specialty of the house.	Cup 4.50	Bowl 6.00
<b>Tuna Spring Roll</b>		9.95
Fresh tuna wrapped in won ton pastry and lightly fried. Served with seaweed salad, wasabi, and ginger tempura dipping sauce.		
<b>Cream Cheese and Crab Stuffed Shrimp</b>		10.50
Softened cream cheese seasoned with minced scallions, garlic and bay spices, broiled and topped with crumbled bacon. Served with cocktail sauce and lemon.		
<b>Spicy Shrimp Sauté</b>		8.50
Large Gulf Shrimp sautéed in garlic butter, onions and Prosciutto ham, folded into a spicy Parmesan Cream Sauce, and served on roasted potato rounds.		
<b>Sautéed Seafood Cakes—a Pixie &amp; Bill's original</b>		9.50
Blue crab, chopped shrimp and scallops tossed with seasoned and buttered bread crumbs, sautéed and served with bay-spiced butter, lemon, and capers.		
<b>Broiled Scallops in Parmesan Portabella Cap</b>		8.95
Served in lemon garlic cream sauce on fresh spinach chiffonade.		
<b>Baked Imported Fontina Cheese en Croute</b>		7.25
A thick slice of Fontina Cheese covered with a savory Dijon spread, baked in puff pastry and served with fresh fruit. Enough to share and great with wine.		
<b>Grecian Sautéed Mushrooms</b> with bacon, oregano, and broiled Jack cheese		6.50
<b>Tiropeta</b>		8.50
A Greek delicacy of three cheeses in buttered flaky filo triangles. Served with fresh seasonal fruit. Excellent with any wine selection.		
<b>Spanakopeta</b>		8.50
Buttered flaky filo sheets stuffed with spinach and a blend of cheeses, baked golden and served with fresh seasonal fruit.		
<b>Fried Zucchini and Mushrooms</b> with sweetened sour cream horseradish dip		7.00
<b>Grilled Asparagus and Broiled Parmesan Artichoke Tomato Rounds</b>		7.25

For your entrée:

Chopped Greek Salad, w/grilled shrimp and toasted almonds (sub for house salad)	3.95
Spinach Salad with bacon, boiled egg, onion and mushrooms (sub for house salad)	2.25
Entrée Split Charge (Includes salad and side items)	8.00

**ORIGINAL PIXIE & BILL'S  
SLOW-ROASTED PRIME RIB au JUS**

(Ten Ounce)--20.00

(Fourteen Ounce)--23.00

**BLACKENED DISHES**

With just the right blend of spices, these have become signature  
Pixie & Bill's items. Served on a hot iron skillet with onions and mushrooms.

Rib Eye	21.00	Chicken Breast	18.00
Rib Eye & Scallops	24.95	Sea Scallops	21.95
Rib Eye & Shrimp	24.95	Shrimp	20.95
Filet Mignon	24.95	Chicken & Shrimp	21.95
Shrimp & Scallops	21.00		

**FROM THE GRILL**

Teriyaki Marinated Pork Tenderloin Kabobs		18.50
Served with grilled peppers and onions on rice pilaf.		
Black and Blue Twin Pork Filets		23.00
Blackened Pork Tenderloin Filets broiled with bleu cheese crumbles, and served in Burgundy Bordelaise Sauce.		
Rib Eye Steak	(ten ounce)--20.00	(fourteen ounce)--23.00
Filet Mignon		23.95
Filet Mignon in Port Wine Reduction Sauce		25.50
Sliced mushrooms and port wine slowly reduced with beef au jus and served on roasted potato rounds.		
The Pixie & Bill's Mixed Grill		25.95
Five-ounce filet medallions basted in ginger Dijon sauce, our sautéed seafood cake, and large Gulf shrimp blackened and served with rice and grilled zucchini.		
Grecian Filet Mignon		25.50
A sautéed mixture of mushrooms, bacon, oregano, spring onion & feta crumbles in a garlic wine butter and rich beef broth.		
Rum Runner's Rib Eye		24.00
Spice rubbed and grilled, served in a dark rum and soy marinade, with sautéed mushrooms and garlic mashed potatoes.		
Black and Bleu Filet with Onions and Mushrooms		26.00
Choice filet blackened, broiled with bleu cheese crumbles, and served in Burgundy Bordelaise Sauce		
Filet Medallions topped with Sautéed Scallops and Steamed Crab		26.00
Finished with Béarnaise Sauce and served with rice pilaf and vegetables.		

## FRESH CATCH & SHELLFISH

Fresh Catch Prepared Nightly in the Chef's Manner	Market Price
Our fish selection is ice-packed fresh, never frozen and filleted in house. Your server will inform you of tonight's special.	
<b>Sesame Seared Tuna with Dill Cucumber Relish</b> Served on a chiffonade of mixed greens with tempura dipping sauce, rice pilaf and wasabi.	21.00
<b>Sautéed Seafood Cakes—a Pixie &amp; Bill's original</b> Blue crab, chopped shrimp and scallops tossed with buttered bread crumbs, cayenne, and dry mustard, sautéed and served on spinach chiffonade with bay-spiced lemon butter and capers.	21.50
<b>Scallops Valdostano</b> Seared Sea Scallops combined with a sauté of prosciutto ham, onions, mushrooms butter, and Chardonnay. Reduced with cream, Fontina cheese and a touch of sage and chives, served over thin sliced potatoes.	21.00
<b>Seafarer's Platter</b> A combination of today's fresh fish, sautéed shrimp and scallops in Lobster Bordelaise, and a pan sautéed seafood cake with grilled zucchini and rice pilaf.	22.95
<b>Lobster Tails Platter</b> Broiled and basted with lemon butter served with pesto roasted potatoes and fresh vegetable.	39.00
<b>Prime Rib and Grilled Lobster Tail Platter</b> A twelve ounce cut of prime rib and lemon butter broiled lobster tail served with baked potato and fresh vegetable.	39.00
<b>Baked Seafood Medley</b> Shrimp, crabmeat, and scallops baked over rice in a sherry lobster butter topped with broiled Jack cheese and tomato slices.	19.00
<b>Scampi Style Shrimp Sauté on Seasoned Rice Pilaf</b> In drawn lemon butter, fresh garlic, wine, tomatoes, scallions and herbs.	19.50
<b>Fried Shrimp Platter</b> Lightly crusted large shrimp, served with sweet potato fries and today's vegetable.	18.95
<b>Grilled Shrimp Spinach Salad</b> Buttered Grilled Shrimp over fresh spinach with bacon, red onion, tomato, mushrooms, chopped egg, and Gorgonzola crumbles.	11.50

## CHICKEN, PORK, PASTA & VEGETARIAN

<b>Lemon Thyme Chicken Medallions</b>	18.00
With red peppers, fresh spinach, and toasted pine nuts tossed in a lemon and thyme cream sauce with a side of Parmesan Angel Hair.	
<b>Blackened Chicken Medallions with a Bleu Cheese Spinach Sauce</b>	18.00
Served with rice pilaf, diced tomatoes and spring onion.	
<b>Scaloppini Chicken Marsala</b>	18.50
Tender Chicken Medallions sautéed with Prosciutto, mushrooms, onions and deglazed with Marsala wine and rich stock. Served with rice pilaf	
<b>Grilled Italian Marinated Chicken Melt</b>	18.00
Layered with tomato, grilled zucchini broiled Jack cheese, fresh oregano and garlic. Served with rice pilaf and fresh vegetable.	
<b>Baked Parmesan and Artichoke Crusted Chicken</b>	18.00
Topped with sliced tomato and our Parmesan and Artichoke mixture, baked golden and served with seasoned rice pilaf and vegetables.	
<b>Roasted Pork Roulades</b>	19.50
Pork tenderloin thinly pounded, lined with herbed goat cheese, spinach, peppers and spring onion. Roasted and sliced in medallions, served with garlic mashed potatoes and au jus.	
<b>Gourmet Veggie Pizza</b>	12.50
An herbed crust lined with Parmesan artichoke spread and topped with tomatoes, spring onion, mushrooms, and a blend of white cheeses.	
<b>Roasted Vegetables with Broiled Fontina Cheese</b>	16.50
Asparagus, Portabellas, Red Onions, Red Peppers, and Carrots, roasted tender in infused olive oil with Mediterranean spices, spinach and broiled Fontina cheese.	
<b>Lobster, Shrimp and Portabella Pasta</b>	25.50
A six-ounce lobster tail, large gulf shrimp and portabella cap sautéed in lobster stock, butter, lemon, sherry, Parmesan, and cream-- served on Angel Hair pasta.	
<b>Shrimp and Scallops Newburg</b>	21.00
Shrimp and sea scallops, sliced mushrooms, and minced broccoli simmered in sherry cream sauce tossed with Angel Hair and a touch of nutmeg.	
<b>Carmen's Shrimp and Prosciutto</b>	19.00
Grilled shrimp, prosciutto ham, mushrooms, crushed tomatoes, spinach, & Kalamatta olives sautéed in traditional Spanish spices over Angel Hair.	