

FIRST COURSE

CALAMARI

Tender squid hand-crusted with Japanese breadcrumbs and flash fried, served with housemade marinara and chipotle aioli

10

BAKED BRIE

Buttery soft cheese wrapped in delicate phyllo dough, baked golden brown and served with our lingonberry preserves, fresh fruit and toasted crustinis

SINGLE 7 DOUBLE 11

SHRIMP COCKTAIL

Perfectly boiled jumbo shrimp, chilled crisp and served with our housemade fresh horseradish sauce and pickled baby vegetables

14

FRENCH ONION

Caramelized sweet onions simmered in a robust red wine beef broth topped with toasted crouton and melted gruyere cheese

6

STEAMED MUSSELS

Blue Chilean mussels poached in white wine, garlic, spinach, roma tomatoes and fresh lemon, served with crustinis

9

TWO25 SCALLOPS

Jumbo sweet diver scallops pan seared and served atop sesame seaweed salad with scallion soy vinaigrette and chile oil drizzle

15

CRAB & ARTICHOKE GRATIN

House marinated artichoke hearts and jumbo crab meat baked in a rich romano cream sauce

9

BRUSCHETTA

An Italian classic of grilled bread rubbed with olive oil and garlic topped with a mixture of fresh chopped tomatoes and herbs

8

ENTREE SALADS

BLACKENED SALMON PEAR SALAD

Pan-seared salmon served over mixed greens, blue cheese, sliced pear and candied walnuts with strawberry vinaigrette

14

Substitute chicken at no charge

CHICKEN CAESAR SALAD

Crisp romaine lettuce, Romano cheese, herb croutons and pan-seared chicken served with our housemade Caesar dressing

12

STEAK FROMAGE SALAD

Thinly sliced filet atop mixed greens, bacon, red onion and blue cheese, served with a roasted red pepper vinaigrette

14

MEDITERRANEAN SMALL PLATES

JICAMA ROLL

Thinly sliced Jicama wrapped around fresh crab and corn, infused with lime and jalapenos, served with cilantro lime vinaigrette

5

KIBBEH

Finely minced filet of beef and Bulgar wheat, stuffed with sauteed beef, walnuts and onions, served with Pomegranite yogurt

5

DOLMAS

Grapeleaves stuffed with a mint lemon rice served cold with cucumber yogurt sauce

5

TABOULEH

A mediterranean salad of bulgar wheat finely chopped parsley and mint, tomato and onion, seasoned with lemon juice and olive oil

5

PASTA

Served with house salad and fresh baked bread
Substitute a Pear or Caesar salad for 2 dollars

SEAFOOD CARBONARA

Diver scallops, jumbo shrimp, hand picked crab, roma tomatoes, and broccoli in a parmesan cream sauce with smoked bacon and farfalle pasta

25

FETTUCCHINE AU CHAMPIGNON

Pan seared chicken breast with sautéed mushrooms in a toasted walnut cream sauce, served over egg and spinach fettuccine

21

PESTO CHICKEN

Pan seared chicken, roma tomatoes and broccoli in a basil parmesan cream sauce, served over farfalle pasta

19

CHICKEN & ARTICHOKE FETTUCCHINE

Pan seared chicken, house-marinated artichoke hearts, sun dried tomatoes and spinach simmered in a white wine lemon sauce with fresh herbs and egg and spinach fettuccine

20

MAIN COURSE

Served with house salad and fresh baked bread
Substitute a Pear or Caesar salad for 2 dollars

DIJON CRUSTED SALMON

Atlantic salmon fillet crusted with dijon and fresh horseradish root panko crumbs,
served with garlic mashed potatoes and julienne vegetables

22

FILET MADEIRA

Twin medallions of filet mignon pan seared with a Madeira wine reduction,
served with garlic mashed potatoes and sautéed green beans and button mushrooms

28

CHICKEN CITRON

Two herb dusted pan seared chicken breasts, sautéed house marinated artichoke hearts in a tarragon
vermouth butter sauce, served with garlic mashed potatoes and asparagus

20

WASABI PEANUT CRUSTED SEABASS

A Two25 original, Chilean sea bass encrusted with fresh wasabi and honey roasted
peanuts, served over rice noodles with julienne vegetables, snow peas and
shiitake mushrooms in a sweet Thai chili sauce

30

CHICKEN MARSALA

Garlic mashed potatoes crowned with two lightly breaded chicken breast cutlets,
topped with sauteed button mushrooms and Marsala demi glace

18

PAN SEARED ATLANTIC SALMON

Hand trimmed and pan seared to perfection atop a citrus beurre blanc with fresh basil,
served with sun dried tomato rice pilaf and steamed asparagus

20

CHAMBORD GLAZED DUCK BREAST

Boneless breast of duck, pan seared and finished with a lingonberry chambord reduction,
served with spice glazed baby carrots and 30 layer au gratin potato

28

RACK OF LAMB

All natural Australian lamb rack rubbed with fresh herbs, served with a roasted red pepper
demi glace, steamed asparagus and 30 layer au gratin potato

33

THAI COCONUT CURRY

Choice of chicken or seafood (shrimp and scallop) served over
jasmine rice, accented with fresh pineapple and sweet pepper medley

23

MEAT & POTATOES

Served with your choice of garlic mashed potatoes, 30 layer au gratin potato, sun dried tomato rice pilaf or jasmine rice
Served with house salad and fresh baked bread
Substitute a Pear or Caesar salad for 2 dollars

NEW YORK STEAK FROMAGE

Broiled hand-cut NY strip generously covered with smoked bacon and gorgonzola, drizzled with a port wine reduction
16oz 32

FILET MIGNON

Broiled hand-cut tenderloin broiled and topped with a demi glace sauce
8 oz 29

RIBEYE

Broiled hand-cut, heavily marbled ribeye charbroiled and served with au jus
12oz 26 16oz 29

PEPPERCORN STRIP

Broiled hand-cut beef rubbed with cracked black pepper and broiled to your liking
16oz 29

STEAK DIANE

Pan seared New York Strip smothered in a brandy cream sauce
16oz 32

VEAL CHOP

Pan seared bone-in veal chop crusted with fresh herbs, served with spice glazed baby carrots and roasted garlic mashed potatoes
14 oz 39

SIDES

Spice Glazed Baby Carrots
Steamed Asparagus
Sautéed Green Beans and Button Mushrooms
Sautéed Button Mushrooms
Roasted Garlic Mashed Potatoes
30 Layer Potato Au Gratin
Housemade French Fries
Jasmine Rice