

# House Salads

## TRADITIONAL CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE AND SEASONED CROUTONS

3.95 HALF 6.95 FULL

## SEASONAL FEATURED SOUPS & SALAD

CHECK OUR DAILY FEATURES INSERT OR ASK YOUR SERVER FOR TODAY'S FEATURED HOUSE MADE SOUPS AND SEASONAL SALAD

## BABY ICEBERG SALAD

BACON, FRESH TOMATO AND DICED EGG

3.50 HALF 5.95 FULL

## ROASTED PORTOBELLO SALAD

FRESH CUT BIBB, SPINACH, ROMAINE AND ICEBERG LETTUCE, TOMATOES, CRUMBLED BLEU CHEESE WITH BALSAMIC VINAIGRETTE

3.95 HALF 6.95 FULL

## SPINACH & BACON SALAD

RED WINE VINAIGRETTE, DICED EGG, SHAVED RED ONION, BEAN SPROUTS, SLICED MUSHROOMS AND JULIENNED CARROTS

3.95 HALF 5.95 FULL

## HOUSE SALAD

FRESH CUT BIBB, ROMAINE AND ICEBERG LETTUCE, JULIENNED CARROTS AND DICED TOMATOES

2.95

# Appetizers

## THAI CALAMARI

CRISPY CALAMARI RINGS, SERVED WITH SWEET THAI CHILI PEPPER SAUCE

9.95

## SHRIMP COCKTAIL

FIVE JUMBO SHRIMP, CRISPY FLATBREAD, ZESTY COCKTAIL SAUCE, WITH LEMON

8.95

## RAVIOLI TRIO

RICOTTA, PARMESAN AND ROMANO CHEESE STUFFED STRIPPED RAVIOLI WITH FRESH SPINACH AND MARINARA

7

## NEW ZEALAND LAMB CHOPS

THREE PERFECTLY GRILLED LAMB CHOPS, PREPARED MEDIUM RARE, WITH HONEY MINT DEMI GLAZE

11

## TEMPURA SHRIMP

CRISPY TEMPURA BATTERED JUMBO SHRIMP, SERVED WITH SWEET SOY, CHILI CARAMEL SAUCE

9.95

## LUMP CRAB CAKE

AWARD WINNING HOUSE MADE CRAB CAKE, WITH SHERRY TOMATO VINAIGRETTE AND SCALLION OIL

9.95

## AGED ARTISANAL CHEESE AND FRUIT PLATE

UNIQUE SELECTIONS OF GOURMET CHEESE ASSORTMENTS BLENDED WITH PAIRED FRUITS WITH CRISPY FLATBREAD, AGED BALSAMIC VINEGAR REDUCTION

10

## PRICE EDWARD ISLAND MUSSELS

WHITE WINE, LEMON, GARLIC, BASIL, BUTTER, CAPERS AND TOMATOES

HALF POUND 7.95 FULL POUND 10.95

## SEAFOOD PLATTER

A SAMPLE OF SOME OF OUR BEST FEATURES; PEI MUSSELS, TEMPURA SHRIMP, SMOKED SALMON, SHRIMP COCKTAIL AND PORTABELLA MUSHROOM SALAD PERFECT TO SHARE

19

# House Specialties

## BLACKENED CHICKEN PENNE

CHICKEN BREAST, CARAMELIZED ONIONS AND WILD MUSHROOMS, TOSSED IN A ZESTY TASSO CREAM SAUCE

17

## SHRIMP DIABLO

JUMBO SCAMPI SAUTÉED IN OLIVE OIL ACCENTED WITH ZESTY PEPPERS AND FINISHED WITH WHITE WINE, TOMATO AND FRESH BASIL OVER LINGUINI

19

## VEGETABLE PENNE

KALAMATA OLIVES, HERB ROASTED TOMATOES, SAUTÉED SPINACH, MARINATED ARTICHOKE HEARTS AND FRESH GOAT CHEESE

14

## CHICKEN PICCATO

WHITE WINE, LEMON BUTTER, CAPERS, SCALLOPED POTATOES AND FRESH SAUTÉED SPINACH

14

## CREOLE STYLE BLACKENED SCALLOPS & SCAMPI

PAN SEARED FRESH SCALLOPS AND JUMBO SCAMPI, DUSTED AND BLACKENED WITH ROASTED TOMATOES, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, IN A TASSO CREAM SAUCE TOSSED OVER LINGUINI

21

## CHICKEN MARSALA

MARSALA MUSHROOM SAUCE, CREAMY MASHED POTATOES AND FRESH BROCCOLI.

14

# Seasonal Features

## VEAL & PEPPERS

HAND PREPARED VEAL SCALOPPINI, SAUTÉED WITH MIXED SWEET AND ZESTY PEPPERS IN A RICH ITALIAN SAUCE SERVED WITH CREAMY MASHED POTATOES

18

## SEAFOOD DUET

MAINE SCALLOPS AND JUMBO SCAMPI SET ATOP IMPORTED LINGUINE TOSSED IN EXTRA VIRGIN OLIVE OIL AND THREE PREPARATIONS OF SAUTÉED GARLIC, FINISHED WITH POMMODORO BOJIA

24

## COCONUT CURRY SALMON

GRILLED SALMON, OVER GOLDEN PINEAPPLE, TRI COLORED RICE TIMBALE, RIBBONED WITH YELLOW COCONUT CURRY SAUCE AND PEPPERED PINEAPPLE CHUTNEY

21

## THREE CHEESE RAVIOLI

RICOTTA, PARMESAN AND ROMANO CHEESE STUFFED STRIPED RAVIOLI WITH FRESH SPINACH AND MARINARA

13

# From the Grill

Entrees not paired are served with your choice of side and garnished with fresh seasonal vegetables

## CENTER CUT FILET

CENTER CUT FILET WITH CREAMY MASHED POTATOES AND FRESH STREAMED ASPARAGUS

6OZ 22 10OZ 29

## BONE IN RIBEYE

CHAR BROILED OR BLACKENED

14OZ 25

## FILET OSCAR

CENTER CUT FILET, FRESH CRAB MEAT, ASPARAGUS AND BÉARNAISE, WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES

6OZ 25 10OZ 32

## NEW YORK STRIP

12OZ 25

## GRILLED FILET AND TWIN

### JUMBO SCAMPI

6OZ 28 10OZ 35

## SURF & TURF

6OZ CENTER CUT FILET, COLD WATER MAINE LOBSTER TAIL

59

## USDA PRIME SIRLOIN

8OZ 19

# Seafood Favorites

Entrees not paired are served with your choice of side and garnished with fresh seasonal vegetables

## BROILED SCROD FILET

LEMON BEURRE BLANC

8OZ 13

## PAN SEARED CANADIAN SALMON

CHOICE OF LIGHTLY BLACKENED WITH BEURRE BLANC SAUCE OR SIMPLY SEARED WITH BÉARNAISE WITH VEGETABLE RICE PILAF

18

## CHILEAN SEA BASS

TOMATO, LEMON, FRESH BASIL AND CAPERS WITH BEURRE BLANC

10OZ 24

## TUXEDO CRUSTED TUNA

WASABI, PICKLED GINGER, SWEET SOY, SERVED WITH ASIAN VEGETABLES WITH JASMINE RICE

22

## MAINE LOBSTER TAIL

COLD WATER TAIL, SERVED WITH DRAWN BUTTER

12OZ 39

# Ala Carte Sides

CREAMY MASHED POTATOES	3	ROASTED REDSKIN POTATOES	3
SPINACH MASHED POTATOES	3	BAKED POTATO / LOADED	3 / 4
JASMINE RICE	3	FRESH SEASONAL VEGETABLES	3
SCALLOPED POTATOES	4	HAND BREADED ONION RINGS	4
CREAMED SPINACH	4	SAUTÉED ONIONS	4
STEAMED ASPARAGUS	4	STEAMED BROCCOLI	4

For parties of 8 or more, 18% gratuity will be added to the guest check unless otherwise requested

\* Consuming undercooked meat or seafood may increase the risk of food borne illness.\*