

APPETIZERS

Fried Mozzarella		\$4.50
<i>Served with marinara sauce</i>		
Chicken wings (6)	\$3.95	(12) \$5.95
		-18 \$7.95
<i>Buffalo style, served with blue cheese and celery</i>		
Fried Calamari		\$6.25
<i>Your choice of sauce, cocktail or marinara</i>		
Zuppa de Clams (red or white)		\$7.95
<i>fresh whole clams simmered in a spicy garlic clam broth served over romano croutons</i>		
Jumbo shrimp Cocktail		\$6.95
<i>With spicy cocktail sauce</i>		
Stuffed mushrooms		\$5.95
<i>Filled with sausage, roasted red peppers, spinach and mozzarella</i>		
Pan Seared Maine Crab Cakes		\$7.25
<i>With remoulade sauce</i>		
Stuffed Roasted Portobello Mushroom		\$6.95
<i>Roasted Portobello mushroom stuffed with Italian bread, gorgonzola, sun dried tomato, garlic and sage</i>		
Chicken Tenders		\$4.95
<i>Served with honey mustard, BBQ, or buffalo style</i>		
Wild Mushroom Risotto		\$5.95
<i>Creamy Italian rice with wild and domestic mushrooms, butter, romano and parmesan cheese</i>		
Sausage Aglio e Olio		\$5.95
<i>Hot and sweet Italian sausage sauteed with olive oil, garlic, onion, peppers, mushrooms, and spinach</i>		
Potato Skins		\$3.95
<i>Filled with cheddar, Monterey Jack, and scallions (add bacon \$.75)</i>		

SOUPS & SALADS

Soup Du Jour	<i>Chef's own creation</i>	\$1.50	\$2.25
French Onion Soup Au Gratin		Crock	\$3.25
Sherry Laced Lobster Bisque		\$2.50	\$3.95
<i>With fresh lobster meat</i>			

ENTREES

<p>Chicken Marsala</p> <p style="padding-left: 20px;">Boneless breast of chicken, sauteed mushrooms, shallots, and marsala wine</p>	<p>\$12.95</p>
<p>Chicken Florentine</p> <p style="padding-left: 20px;">Boneless breast of chicken served over a bed of spinach with lemon, white wine and butter</p>	<p>\$12.95</p>
<p>Boneless Breast of Chicken</p> <p style="padding-left: 20px;">Marinated in balsamic vinaigrette with fresh basil, served over grilled vegetables</p>	<p>\$13.95</p>
<p>Pasta Primavera</p> <p style="padding-left: 20px;">Fresh vegetables served in a lite alfredo sauce or aglio e olio</p> <p style="padding-left: 20px;">Add grilled chicken</p>	<p>\$11.95</p> <p>\$3.00</p>
<p>Baked Center Cut Pork Chops</p> <p style="padding-left: 20px;">Lightly breaded, served with a warm housemade fruit chutney</p>	<p>\$14.95</p>
<p>Baked Stuffed Shrimp En Croute</p> <p style="padding-left: 20px;">With Maine crab, spinach, ricotta cheese stuffing, baked in puff pastry</p>	<p>\$15.95</p>
<p>Baked Scrod</p> <p style="padding-left: 20px;">With Ritz cracker and sherry crumb stuffing</p>	<p>\$12.95</p>
<p>Stuffed Sole with fresh crab and shrimp stuffing</p> <p style="padding-left: 20px;">Served with a lemon and white wine butter sauce</p>	<p>\$14.95</p>
<p>Shrimp, Clams and Calamari Fra Diavlo</p> <p style="padding-left: 20px;">Fresh clams, fresh shrimp and calamari simmered in a spicy tomato broth served over linguine</p>	<p>\$16.95</p>
<p>Linguine and Clams</p> <p style="padding-left: 20px;">Fresh whole, baby clams with garlic, shallots and herbs served with red or white sauce</p>	<p>\$14.95</p>
<p>Dijon Herb Crusted Salmon</p> <p style="padding-left: 20px;">Pan seared with lemon and black pepper</p>	<p>\$14.95</p>
<p>Veal Emily</p> <p style="padding-left: 20px;">Lightly breaded veal medallion sauteed in a roasted garlic cream sauce with wilted spinach, roasted red peppers and mozzarella cheese</p>	<p>\$15.95</p>
<p>Sole Francaise</p> <p style="padding-left: 20px;">Egg battered filet of sole sauteed with fresh snow crab leg meat, lemon, wine, butter and green onion</p>	<p>\$13.95</p>
<p>Stuffed Swordfish Mediterranean</p> <p style="padding-left: 20px;">Fresh swordfish baked and stuffed with red onion, capers, artichokes, sun-dried tomatoes, gorgonzola cheese and garlic</p>	<p>Market Price</p>

All entrees include salad, vegetable, and bread & butter
 All non-pasta entrees served with potato du jour (add Blue Cheese \$.75)
 Add \$2.50 - Extra Plate Charge

CHILDREN'S MENU

(under 12 only)

Junior Burger	\$3.95
Peanut Butter and Jelly	\$3.95
Chicken Tenders	\$3.95
Penne Pasta (served with marinara or butter sauce)	\$3.95

Served with french fries, pickle (except penne pasta), and soda

From The Grill

All beef is Black Angus USDA Certified

New York Strip	14 oz.....	\$16.95
Delmonico	14 oz.....	\$15.95
T-Bone	16 oz.....	\$16.95
Porterhouse	16 oz.....	\$17.95
Filet Mignon	11 oz.....	\$17.95
Pork Chops	2 @ 8 oz.....	\$14.95
Chicken Breasts	12 oz.....	\$13.95
Swordfish	10 oz.....	MVP
Norwegian Salmon	10 oz.....	\$14.95

Cooking Preferences

Rare	Cool, red
Medium Rare	Warm, red
Medium	Pink
Medium Well	Very little pink
Well	No pink, cooked thoroughly

All grilled selections will be served with choice of sauces:

Marsala.....	Roasted whole shallot marsala au jus
Ragout.....	Mushroom, white bean, roasted red pepper
Chutney.....	Housemade sundried fruit and orange marmalade
Dijonaise.....	Dijon laced horseradish cream sauce
Raifort.....	Chilled sour cream horseradish sauce
Au poivre.....	Cracked black pepper, brandy and cream sauce

Add \$2.50 - Extra Plate Charge

Beverages

Soda	Sm.	\$1.00
Cola, Diet Cola, Orange, Lemon Lime, Ginger Ale, and Birch Beer	Lg.	\$1.50
Sparkling Water		\$1.50
Coffee, Decaf, or Tea		\$1.00
Chocolate Milk		\$1.00
Iced Tea		\$1.00