

Appetizers

Steamed mussels (red or white)

Steamed clams

Buffalo rock shrimp

Blackened scallops with fresh tomato and roasted corn

Steakhouse marinated beef skewers served with homemade potato chips

*Seared prosciutto wrapped with fresh mozzarella cheese, served over
grilled Tuscan bread with cherry tomatoes*

*Fried calamari with cherry peppers, scallions, and roasted garlic
tossed with a balsamic reduction on a bed of marinara*

Salads

*Classic Caesar salad
with chicken*

Baby spinach, mushrooms, and red onion with a hot bacon dressing

Arugula salad with walnuts and gorgonzola cheese with an herb vinaigrette

*Greek salad with crisp romaine, artichoke hearts, kalamata olives,
feta cheese, and sundried tomatoes topped with a lemon herb vinaigrette*

Children's Menu

Spaghetti and meatballs

Chicken fingers with French fries

Ravioli

Hamburger

Pasta

*Sautéed shrimp, scallops, clams, mussels, and crabmeat served over capellini
in a fresh herb seafood broth*

*Sautéed chicken, tomatoes, and spinach tossed with farfalle pasta,
served in a Vermont white cheddar herb cream sauce*

*Lobster ravioli with sautéed lump crabmeat and grilled asparagus, tossed with fresh tomatoes
and capers drizzled with an herb infused olive oil, topped with crumbled feta cheese*

*Sautéed shrimp and baby spinach tossed with penne pasta, served in a roasted pepper parmesan cream
sauce, topped with shaved Aurecchio provolone*

Chicken

Breaded chicken cutlet topped with grilled proscuitto and mozzarella cheese, finished with our homemade marinara sauce

Chicken breast medallions sautéed with wild mushrooms, sundried tomatoes, and roasted shallots in a marsala wine sauce, served over wild rice

Chicken breast medallions sautéed with lump crabmeat, grape tomatoes, and capers in a lemon white wine sauce

Veal

Sautéed veal medallions layered with grilled asparagus, seasoned beefstake tomatoes, and grilled shrimp finished with fresh mozzarella cheese and a balsamic reduction

Sautéed veal medallions, roasted Portobello mushrooms, baby spinach, sundried tomatoes, and pan seared scallops served in a peppercorn marsala cream sauce

Breaded veal cutlet topped with marinated roasted peppers and shaved Aurecchio provolone cheese, finished with our homemade marinara sauce

Seafood

Pan seared salmon topped with sautéed lump crabmeat, sundried tomatoes, asparagus tips, and toasted pinenuts, finished with extra virgin olive oil and lemon

Baked tilapia with sautéed spinach, cherry tomatoes, and artichoke hearts, finished with a roasted shallot Chardonnay cream sauce

Baked crab imperial

Bacon-wrapped scallops set over sautéed lump crabmeat, fresh tomatoes, sweet corn, and baby spinach, tossed with capellini in an herb cream sauce

Beef and Pork

Grilled Montreal seasoned pork tenderloin served over smoked bacon white cheddar mashed potatoes, finished with a Worcestershire demi-glace and crispy fried onions

Pan seared New York strip steak served over seasoned roasted potatoes, topped with crispy fried onions

Prime rib du jour...