

STARTERS + SMALL PLATES

THAI SWEET CHILI CHICKEN – tempura boneless chicken, spicy sweet chili glaze, fresh basil 10

Classic BUFFALO WINGS (9) - buffalo style sauce, celery, blue cheese dressing 11

Fried CALAMARI– trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 10

Crispy GREEN BEANS – cucumber wasabi dipping sauce 8

BANG BANG SHRIMP – crispy fried shrimp, tossed with a tangy creamy southeast Asian inspired sauce 11

Crispy CAULIFLOWER Tots– horseradish dipping sauce 9

Kentucky DUCK WINGS– Sweet-Spicy Bourbon molasses glaze 10

Crispy LAMB MEATBALLS – Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

Hand Breaded MOZZARELLA STICKS – tomato sauce 9

Baked Stuffed CLAMS – crabmeat stuffing 8

Garlic SHRIMP Crostini – jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 11

Steamed Littleneck CLAMS – pan steamed, garlic butter sauce – one dozen 12

Bistro MUSSELS – bacon, onions, garlic, butter 11

PENNE ala VODKA – appetizer-size portion 9

SOUP + SALAD

A Soup or Small Salad is included with every entree – Choose from a Bowl of Soup or Any one of the Salads

Far East **ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

Roasted **BEET SALAD** – Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

SOUP OF THE DAY
Selections Change Daily
Bowl 7

Classic **GARDEN SALAD**- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings – Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

MAIN ENTREES

Unless Otherwise Specified,

All Entrees Served With Vegetables & a Choice of Starch
Rice, Fries, Baked Potato, Mashed Potatoes
Garlic Mashed (+2), or Sweet Potato Fries (+2)

NY STRIP STEAK –12 oz USDA Choice Aged Beef 31

BONE-IN PORK CHOPS- Two 8 oz Grilled Chops 19

Top Your Steak -or- Chops

Campagnola – pan fried potatoes, peppers & onions +3

Gypsy Style – sautéed onions, mushrooms, sweet cherry peppers +2

Au Poivre - crushed peppercorns, brandy cream sauce +2

Forestiere - creamed Brandied mushrooms +2

Kentucky Style - Bourbon-molasses glazed sweet & spicy onions +2

NEW ZEALAND RACK OF LAMB - pan gravy 29

CHICKEN PARMIGIANA – a classic favorite with linguini 19

CHICKEN MODENA – Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle 21

GUINNESS BRAISED BEEF SHORTRIB- hearty Guinness gravy, potato pierogis, vegetables 29

PENNE ALA VODKA - Classic tomato cream sauce with prosciutto and shallots 17 add Grilled Chicken +3

PANKO CRUSTED VEAL SCALLOPPINI- Crispy breaded veal tenderloin scaloppini, warm goat cheese candied almonds, raspberry-dijon drizzle 27

SLOW ROASTED PRIME RIB au jus
Our Signature Dish Since 1978-
starch, vegetables

14 oz Queen Cut- 29 ~ 18 oz King Cut- 33

Available Thurs – Sunday Until Sold Out

CHICKEN FRANCHESE- delicious lemon butter sauce 20

CHICKEN ARRABIATTA Hot cherry peppers, sweet bell peppers, white wine sauce, pappardelle pasta 20

BAKED STUFFED JUMBO SHRIMP-
Our Signature crabmeat stuffing, lemon butter 25

STUFFED FILET OF SOLE-
Our Signature crabmeat stuffing, lemon butter 24

SALMON & GNOCCHI SCARPARELLO-
Roasted boneless filet, peppers, onions, Italian sausage 26

MEDITERRANEAN STYLE BARRAMUNDI – flaky, sweet Australian seabass roasted with lemon, olive oil, and herb marinade 27

COLD WATER LOBSTER TAIL-
Roasted with lemon butter 29
Stuffed with our Signature crabmeat stuffing 31

TWIN LOBSTER TAILS- Double the deliciousness 39
STUFFED TWIN WATER LOBSTER TAILS – 42

ROASTED SEAFOOD COMBINATION PLATTER-
Lemon butter roasted salmon, stuffed shrimp, stuffed sole. & stuffed clams 28



Check Out Our LobsterFest Menu on the Reverse Side
Our 19th Annual Summer Celebration of Lobster – Available Through August

