Appetizers

Artichoke French		\$13.95
Shrimp Cocktail (4 Huge) Crab Stuffed Mushrooms		\$14.95
		\$12.95
Bacon Wrapped Scallop	8	\$14.95
French Onion Soup	Сир \$5.50	Crock \$ 6.75
	Chicken	
	 nushrooms in a bourbon c	
	hoke hearts in a lemon she	
	cl with ham, cheese, brocco	
	th pasta and housemade re	
	Seafood	
	d or Fríeds broiled in lemon butter of	
	rímp / housemade crabmeat sti	
	nith garlic in a lemon butte	
	Trío ps, haddock and crabmeat	
Haddock French	<i>.</i>	\$27.95
	batter and finished with a	

Orange Dill Salmon	.\$27.95
Baked and finished with an orange dill butter	
Twin Lobster Tails	.\$68.00
Two 8 oz. cold water lobster tails – broiled	

Steaks & Prime Rib

	vf ater tail w/Filet Mignon, NY Strip or Pri	
	oroiled well trimmed 14 oz. strip stea	
•	Vurbroiled 8 oz. Filet served with au jus	\$39.95
PrímeRíb:	Duchess (12 oz.)	<i>\$</i> 36.95
	Earl (16 oz.)	\$49.95

PRIME RIB SERVED FRIDAY & SATURDAY ONLY

Each entrée served with fresh baked bread, house made soup, mixed green salad and choice of potato, rice or vegetable.

Pasta

Eggplant ParmServed with pasta and housemade red sauce	\$25.95
Seafood Creole	
In a spicy red sauce served over pasta	z musri.
Spaghetti w/Meatballs	.\$22.95
Angel hair pasta served with housemade red sauce and n	
Scampi Primavera	.\$23.95
Sautéed vegetables served in a garlic oil over past	ta
Add shrimp to this dish\$29.95	

Pasta Entrees are served with fresh baked bread, house made soup and mixed green salad.