

Appetizers

<i>Shrimp Cocktail (4)</i>		<i>\$10.95</i>
<i>Artichoke French</i>		<i>\$10.95</i>
<i>Stuffed Mushrooms</i> <i>Housemade Crabmeat Stuffed</i>		<i>\$ 7.95</i>
<i>Bacon Wrapped Scallops</i>		<i>\$10.95</i>
<i>Deep Fried Mushrooms</i> <i>Served with Horseradish Cream</i>		<i>\$ 7.50</i>
<i>Jumbo Fried Shrimp (3)</i>		<i>\$ 8.95</i>
<i>Chicken Fingers</i> <i>Buffalo wing sauce & Blue Cheese</i>		<i>\$ 9.50</i>
<i>Escargots</i> <i>Sautéed with garlic – served with fresh bread</i>		<i>\$ 9.95</i>
<i>House Baked Garlic Loaf</i>	<i>\$1.50 per loaf</i>	
<i>Soup Dujour</i>	<i>Cup</i>	<i>\$3.50</i>
	<i>Bowl</i>	<i>\$4.95</i>
<i>French Onion Soup</i>	<i>Cup</i>	<i>\$4.50</i>
	<i>Crock</i>	<i>\$5.75</i>
<i>Side Salad</i>		<i>\$5.50</i>
<i>Dinner Salad - mixed greens, onions, tomatoes,</i> <i>Cucumbers & olives</i>		<i>\$ 9.95</i>
<i>Add: Grilled Chicken</i>	<i>\$ 8.00</i>	
<i>Grilled Salmon</i>	<i>\$12.95</i>	
<i>Grilled Scallops</i>	<i>\$12.95</i>	
<i>Grilled Shrimp</i>	<i>\$11.00</i>	

Chicken

<i>Springtime Chicken</i>	\$22.95
<i>Mushrooms, SD tom, art hearts, sherry cream sauce</i>	
<i>Chicken Violette</i>	\$22.95
<i>Chicken and Artichoke Heart French</i>	
<i>Chicken Cordon Bleu</i>	\$21.95
<i>Chicken stuffed with ham and cheese, finished with Hollandaise Sauce</i>	
<i>Chicken Jennafer</i>	\$21.95
<i>ham, cheese, broccoli, hollandaise</i>	
<i>Chicken Parm.</i>	\$21.95
<i>Whiskey Chicken</i>	\$22.95
<i>Mushrooms, cracked black pepper, whiskey cream sauce</i>	

Seafood

<i>Scallops - Broiled or Fried</i>	\$28.95
<i>Large sea scallops broiled in lemon butter or beer battered</i>	
<i>Baked Stuffed Shrimp</i>	\$26.95
<i>Baked w/ housemade crabmeat stuffing</i>	
<i>Shrimp Scampi</i>	\$25.95
<i>Sautéed with garlic in a lemon butter sauce</i>	
<i>Broiled Seafood Trio</i>	\$27.95
<i>Broiled sea scallops, Haddock and crabmeat stuffed shrimp</i>	
<i>Haddock French</i>	\$23.95
<i>Sautéed in a light egg batter and finished with a lemon wine sauce</i>	
<i>Baked Stuffed Haddock</i>	\$23.95
<i>Baked with housemade crabmeat stuffing</i>	
<i>Salmon</i>	\$23.95
<i>Prepared to chef's choice of the day</i>	
<i>Twin Lobster Tails</i>	\$44.00
<i>Two 6 oz. cold water lobster tails – broiled</i>	

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

Steaks, Prime Rib & Veal

Surf and Turf.....\$44.00
6 oz. cold water tail w/Filet Mignon, NY Strip or Prime Rib

N.Y. Strip Steak.....\$29.95
Charbroiled well trimmed 14 oz. strip steak

Filet Mignon.....\$31.95
Charbroiled 8 oz. Filet Served with Au Jus

Prime Rib: *Dutchess (12 oz.)*.....\$29.95
 Duke (16 oz.)\$35.95
 Earl (24 oz.).....\$42.95
 SERVED FRIDAY, SATURDAY AND SUNDAY ONLY

Prime Rib Scampi.....\$35.95
Topped with Shrimp Scampi

Veal Oscar.....\$26.95
Baked with Crabmeat & Asparagus Finished with
Hollandaise Sauce

Veal French.....\$24.95
Sautéed in a light egg batter and finished with a lemon wine sauce

Veal Parm......\$24.95
Lightly breaded and seasoned – topped with our house made
red sauce and provolone cheese

Pasta

Spaghetti w/Meatballs\$18.95
Angel hair pasta served with housemade red sauce and meatballs

Cajun Primavera.....\$19.95
Sautéed vegetables served in a spicy red sauce over pasta

Scampi Primavera.....\$19.95
Sautéed vegetables served in a garlic oil over pasta
Add shrimp to this dish.....\$25.95

Seafood Creole.....\$27.95
Scallops, Shrimp, haddock sautéed w/onions, peppers & mush.
In a spicy red sauce served over pasta

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