

## *Appetizers*

<i>Shrimp Cocktail (4)</i>		9.95
<i>Artichoke French</i>		9.50
<i>Stuffed Mushrooms</i> <i>Housemade Crabmeat Stuffed</i>		7.50
<i>Bacon Wrapped Scallops</i>		9.95
<i>Deep Fried Mushrooms</i> <i>Served with Horseradish Cream</i>		6.95
<i>Jumbo Fried Shrimp (3)</i> <i>Served with Cocktail Sauce</i>		8.50
<i>Chicken Fingers</i> <i>Buffalo wing sauce &amp; Blue Cheese</i>		8.50
<i>Fried Cheese Ravioli</i> <i>Served with Marinara sauce</i>		6.95
<i>Escargots</i> <i>Sauteed with garlic – served with fresh bread</i>		8.50
<i>House Baked Garlic Loaf</i>	<i>!.</i>	<i>per loaf</i>
<i>Soup Dujour</i>	<i>Cup</i>	3.00
	<i>Bowl</i>	4.50
<i>French Onion Soup</i>	<i>Cup</i>	4.50
	<i>Crock</i>	5.75
<i>Side Salad</i>		4.50
<i>Dinner Salad</i>		8.95
<i>Add:</i>	<i>Grilled Chicken</i>	7.00
	<i>Grilled Salmon</i>	13.00
	<i>Grilled Scallops</i>	13.00
	<i>Grilled Shrimp</i>	12.00

**WE DEEP FRY IN PEANUT OIL**

## Entrees

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

- Springtime Chicken*.....\$20.95  
*Sautéed chicken with mushrooms, sundried tomatoes and artichoke hearts, finished with a Sherry Cream Sauce*
- Chicken Violette*.....\$20.95  
*Chicken and Artichoke Heart French*
- Chicken Cordon Bleu*.....\$19.95  
*Chicken stuffed with ham and cheese, finished with Hollandaise Sauce*
- Chicken Jennafer*.....\$19.95  
*Lightly breaded chicken breast with ham, cheese and broccoli finished with hollandaise sauce.*
- Chicken Parm.*.....\$19.95  
*Lightly breaded and seasoned – topped with our house made red sauce and provolone cheese*
- Whiskey Chicken*.....\$20.95  
*Sautéed with fresh mushrooms and finished with a whiskey cream sauce*
- Scallops - Broiled or Fried*.....\$26.95  
*Large sea scallops broiled in lemon butter or beer battered*
- Baked Stuffed Shrimp*.....\$24.95  
*Baked w/ housemade crabmeat stuffing*
- Fried Shrimp*.....\$24.95  
*Jumbo shrimp beer battered*
- Shrimp Scampi*.....\$25.95  
*Sautéed with garlic in a lemon butter sauce*
- Broiled Seafood Trio*.....\$25.95  
*Broiled sea scallops, Haddock and crabmeat stuffed shrimp*
- Haddock French*.....\$21.95  
*Sautéed in a light egg batter and finished with a lemon wine sauce*
- Baked Stuffed Haddock*.....\$21.95  
*Baked with housemade crabmeat stuffing*
- Seafood Creole*.....\$25.95  
*Shrimp, sea scallops and haddock, onions, peppers & mushrooms in a spicy red sauce*

## Entrees

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

*Salmon* .....\$22.95  
Prepared to chef's choice of the day

*Twin Lobster Tails*.....\$42.00  
Two 6 oz. cold water lobster tails - broiled

*Surf and Turf*.....\$42.00  
6 oz. cold water lobster tail served with your choice of: Prime Rib, N.Y. Strip Steak, Filet Mignon

*N.Y. Strip Steak*.....\$27.95  
Charbroiled well trimmed 14 oz. strip steak

*Filet Mignon*.....\$29.95  
Charbroiled 8 oz. Filet Served with Au Jus

### Prime Rib

*Dutchess (12 oz.)*.....\$27.95

*Duke (16 oz.)* .....\$31.95

*Earl (24 oz.)*.....\$37.95

**SERVED FRIDAY, SATURDAY AND SUNDAY ONLY**

*Prime Rib Scampí*.....\$32.95  
Topped with Shrimp Scampi

*Veal Oscar*.....\$24.95  
Baked with Crabmeat & Asparagus Finished with Hollandaise Sauce

*Veal French*.....\$22.95  
Sautéed in a light egg batter and finished with a lemon wine sauce

*Veal Parm.*.....\$22.95  
Lightly breaded and seasoned – topped with our house made red sauce and provolone cheese

*Pasta entrées served with fresh baked bread, house made soup, and a mixed green salad*

*Spaghetti w/Meatballs* .....\$16.95  
Angel hair pasta served with housemade red sauce and meatballs

*Cajun Primavera*.....\$18.95  
Sautéed vegetables served in a spicy red sauce over angel hair pasta

*Scampí Primavera*.....\$18.95  
Sautéed vegetables served in a garlic oil over angel hair pasta  
Add shrimp to this dish.....\$24.95