Appetizers

Artichoke French			\$11.95	
Shrimp Cocktail (4 Huge)		\$12.95	
Crab Stuffed Mushrooms			\$ 8.95	
Bacon Wrapped Scallops			\$12.95	
French Onion Soup	Сир	\$ 5.50	Crock \$ 6.75	
Chicken:				
Springtime Chicker Mushrooms, SD to				
Chicken Violette Chicken d		hoke heart fr	· ·	
Chícken Cordon Blo Stuffed w/ ham a				
Chicken Jennafer\$23.95 Breaded, finished with ham, cheese, broccoli, hollandaise				
Chicken Parm\$23.95 Served with pasta and housemade red sauce				
	Seaf	food		
Scallops - Broíled o Large sea scallops br				
Baked Stuffed Shrín Baked w/h		e crabmeat s		
5hrímp Scampí Sautéed with				
Broiled Seafood Tr Broiled sea scallops,				
Haddock French Sauteed in a light egg ba				

Baked Stuffed Haddock	\$25.95
Baked with housemade crabmeat stuffing	
Orange Dill Salmon	\$24.95
Baked and finished with an orange dill butter	
Twin Lobster Tails	\$55.00
Two 8 oz. cold water lobster tails – broiled	
Steaks, PrimeRib&Veal	
Veal OscavBlue crabmeat, asparagus, and hollandaise	\$29.95
Swf and Twf8 oz. cold water tail w/Filet Mignon, NY Strip or Prime	
N.Y. Stríp Steak	.\$31.95
Fílet Mígnon	.\$35.95
Prime Rib: Dutchess (12 oz.)	<i>\$</i> 31.95
Duke (16 oz.)	\$37.95
SERVED FRIDAY, and SATURDAY ONLY	

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

Pasta

Eggplant Parm	\$23.95
Served with pasta and housemade red sauce	
Seafood Creole	\$29.95
Scallops, Shrímp, haddock sautéed w/oníons, peppers In a spícy red sauce served over pasta	& mush.
Spaghetti w/Meatballs	
Scampí Prímavera	\$20.95
Sautéed vegetables served in a garlic oil over pas	sta
Add shrimp to this dish\$27.95	

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