

DINNER CLASSICS

Entrées are served with a tossed salad or a cup of soup

Lemon Roasted Free Range Chicken . . . \$14.95

Oven-roasted 1/2 free range chicken marinated in extra-virgin olive oil & fresh herbs, served with mashed potatoes, apple-raisin stuffing and vegetable medley

Chicken Parmigiana \$15.95

Breaded chicken cutlet topped with fresh tomato sauce and mozzarella cheese, baked and served with spaghetti

Pot Roast \$15.45

Slow-roasted pot roast served sliced with house-made potato pancakes, braised red cabbage and pot roast gravy

Roast Turkey \$15.45

Roast turkey served with apple-raisin stuffing, turkey gravy, mashed potatoes, vegetable medley and cranberry sauce

Baked Meatloaf \$14.45

Served with mushroom gravy, mashed potatoes and mixed vegetable medley

Chopped Steak \$15.45

16 oz. ground beef steak charbroiled & topped with sautéed onions and brown gravy. Served with house-made mashed potatoes and vegetable medley

GREEK SPECIALTIES

Entrées are served with a Greek salad

Baked Moussaka \$15.50

Layered Potatoes, Eggplant and Ground Beef topped with a Béchamel Cream Sauce

Spanakopita \$13.50

Spinach and feta cheese baked with a crispy layer of filo dough

Grecian Delight \$16.50

A taste of each Moussaka and Spinach Pie

BROILER

Entrées are served with a tossed salad or a cup of soup

NY Sirloin Steak \$23.95

Choice sirloin, hand cut in-house, charbroiled and served with asparagus spears and baked potato

Grilled Pork Chops \$18.95

Center cut pork chops served with mashed potatoes, mixed vegetables and apple sauce

BBQ Baby Back Ribs \$22.95

Full rack of baby back ribs basted in our own sauce, served with macaroni and cheese, french fries and coleslaw

Grilled Skirt Steak \$23.95

Tender skirt steak charbroiled and served with asparagus spears and mashed potatoes

COMBOS

Entrées are served with a tossed salad or a cup of soup

Land & Sea \$24.95

Marinated skirt steak paired with jumbo stuffed shrimp, served with mashed potatoes and asparagus spears

Sirloin & Scallops \$24.95

Charbroiled NY sirloin steak paired with dry sea scallops, served with drawn butter, mashed potatoes and asparagus spears

Table Talk Extravaganza \$24.95

Half Rack of Baby Back Ribs, Grilled Chicken Breast and Grilled Shrimp smothered in our barbecue sauce served with macaroni and cheese

Fisherman's Platter \$25.95

Stuffed filet of sole, dry sea scallops, shrimp and a baked stuffed clam, served with rice and mixed vegetable medley

Fresh asparagus, spinach or broccoli may be substituted for vegetable medley for \$1.95

SEAFOOD

Entrées are served with a tossed salad or a cup of soup

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| <p>Sea Scallops \$24.95
 <i>Pan-seared dry sea scallops drizzled with orange marmalade served with a house-made artichoke risotto & fresh sautéed spinach</i></p> <p>Stuffed Filet of Sole \$20.95
 <i>Broiled fresh filet of sole stuffed with our own crabmeat stuffing, finished with a garlicky scampi sauce, served with rice & vegetable medley</i></p> <p>Walnut-Crusted Salmon \$22.95
 <i>Filet of salmon topped with a crust of crushed walnuts, fresh herbs & breadcrumbs, glazed with an orange reduction & served over artichoke risotto & grilled asparagus spears plain broiled upon request</i></p> | <p>Shrimp Scampi \$20.95
 <i>Sautéed jumbo shrimp in a scampi sauce served over rice</i></p> <p>Stuffed Shrimp \$20.95
 <i>Broiled jumbo shrimp stuffed with our own crabmeat stuffing, finished with a garlic butter sauce & served with rice & vegetable medley</i></p> <p>Fish & Chips \$18.95
 <i>Tempura batter-dipped cod deep-fried to golden brown and served in a basket with French fries, tartar & sweet chili dipping sauces</i></p> |
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SAUTÉES

Entrées are served with a tossed salad or a cup of soup

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| <p>Chicken & Shrimp Francese \$19.95
 <i>Tender breast of chicken & shrimp sautéed in a lemon butter sauce with artichokes, served over linguine</i></p> <p>Chicken Marsala \$17.95
 <i>Tender breast of chicken sautéed in a Marsala & white mushroom sauce, served with mashed potatoes & fresh asparagus spears</i></p> <p>Lemon Sole Francese \$19.95
 <i>Egg dipped filet of Sole sautéed in a lemon butter & white wine sauce, served over linguine</i></p> | <p>Chicken Sorrentino \$19.95
 <i>Tender breast of chicken sautéed in olive oil & garlic, topped with prosciutto, breaded eggplant slices & mozzarella cheese, finished in a Marsala wine sauce, & served with pasta</i></p> <p>Chicken & Shrimp Jambalaya \$19.95
 <i>Jumbo shrimp & chicken breast sautéed with fresh onions, tomatoes & red bell peppers in a spicy Cajun sauce, served over rice</i></p> |
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PASTA

Entrées are served with a tossed salad or a cup of soup

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| <p>Frutti di Mare \$24.95
 <i>Shrimp, scallops, calamari, littleneck clams & mussels simmered in a house-made marinara sauce, served over a bed of linguine</i></p> <p>Seafood Alfredo \$22.95
 <i>Shrimp & scallops tossed in a creamy Alfredo sauce, with fettuccine pasta</i></p> <p>Penne à la Vodka \$13.95
 <i>Penne pasta in a tomato cream sauce with a splash of vodka</i>
 <i>With chicken \$3.75 extra</i>
 <i>With shrimp \$7.00 extra</i></p> <p>Spaghetti & Meatballs \$13.95
 <i>Spaghetti topped with house-made marinara sauce & baby meatballs, served with freshly grated Parmesan cheese</i></p> <p>Fettuccine Alfredo \$17.95
 <i>Fettuccine pasta with grilled chicken breast in a creamy alfredo sauce</i></p> | <p>Fettuccine Carbonara \$17.95
 <i>Fettuccine pasta with green peas, onion, prosciutto & a touch of heavy cream</i></p> <p>Pasta Milano \$17.95
 <i>Farfalle pasta tossed with grilled chicken breast, white mushrooms, peas, prosciutto, caramelized onions & sun-dried tomatoes in a roasted garlic cream sauce</i></p> <p>Broccoli Chicken Pasta \$17.95
 <i>Fettuccine pasta with grilled chicken breast & broccoli in an aioli sauce</i></p> <p>Gluten-Free Shrimp Linguine \$19.95
 <i>Jumbo shrimp sautéed in olive oil, garlic, red chili flakes & lemon zest served over quinoa-corn linguine</i></p> <p>Linguine with Clam Sauce \$17.95
 <i>Linguine pasta tossed with littleneck clams in a garlicky white sauce</i></p> |
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Fresh asparagus, spinach or broccoli may be substituted for vegetable medley for \$1.95

Whole wheat or gluten free pasta may be substituted for \$2.00