

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

Spanakopita . . . \$13.50

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

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

Bleu Cheese Crusted NY Sirloin . . . \$26.95

Charbroiled NY sirloin topped with a bleu cheese crust, served with mashed potatoes and sautéed spinach

Grilled Pork Chops . . . \$18.95

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

Grilled Skirt Steak . . . \$23.95

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

SEAFOOD

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

Sea Scallops . . . \$24.95

Pan-seared dry sea scallops drizzled with orange marmalade served with a house-made artichoke risotto & fresh sautéed spinach

Stuffed Filet of Sole . . . \$20.95

Broiled fresh filet of sole stuffed with our own crabmeat stuffing, finished with a scampi sauce, served with rice & vegetable medley

Walnut-Crusted Salmon . . . \$22.95

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

Shrimp Scampi . . . \$20.95

Sautéed jumbo shrimp in a scampi sauce served with rice and fresh asparagus

Stuffed Shrimp . . . \$20.95

Broiled jumbo shrimp stuffed with our own crabmeat stuffing, finished with a garlic butter sauce & served with rice & vegetable medley

Fish & Chips . . . \$18.95

Tempura batter-dipped cod deep-fried to golden brown and served in a basket with French fries, tartar & sweet chili dipping sauces

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

COMBOS

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

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| <p>Land & Sea \$24.95
 <i>Marinated skirt steak paired with jumbo stuffed shrimp, served with mashed potatoes and asparagus spears</i></p> <p>Sirloin & Shrimp Scampi \$23.95
 <i>Charbroiled NY sirloin steak paired with shrimp scampi, served with mashed potatoes and asparagus spears</i></p> | <p>Fisherman's Platter \$25.95
 <i>Stuffed filet of sole, salmon, shrimp and a baked stuffed clam, served with rice and mixed vegetable medley</i></p> <p>Skirt Steak & Sole \$24.95
 <i>Marinated skirt steak paired with filet of sole with crabmeat stuffing, served with mashed potatoes and asparagus spears</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 rice</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> <p>Chicken Madeira \$18.95
 <i>Tender breast of chicken sautéed in a madeira wine sauce with fresh mushrooms, topped with fresh asparagus spears and melted mozzarella, served with mashed potatoes</i></p> <p>Mediterranean Chicken \$19.95
 <i>Sautéed tender breast chicken with fresh mushrooms, artichokes, feta cheese and sun dried tomatoes in a light white wine sauce served with whipped mashed potatoes</i></p> |
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PASTA

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| <p>Seafood Marinara \$24.95
 <i>Shrimp, calamari, littleneck clams & mussels simmered in a house-made marinara sauce, served over a bed of linguine</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 grilled chicken breast \$17.95</i>
 <i>With shrimp \$20.95</i></p> <p>Spaghetti & Meatballs \$14.95
 <i>Spaghetti topped with housemade marinara sauce & baby meatballs, served with freshly grated Parmesan cheese</i></p> | <p>Pasta Milano \$17.95
 <i>Fettuccine pasta tossed with tender chicken breast, fresh white mushrooms, sun-dried tomatoes, peas and caramelized onions 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>Linguine with Clam Sauce \$17.95
 <i>Linguine pasta tossed with littleneck clams in a garlic wine sauce</i></p> <p>Fettuccine Alfredo \$13.95
 <i>Fettuccine pasta in a creamy house made alfredo sauce</i>
 <i>With grilled chicken breast \$17.95</i>
 <i>With shrimp \$20.95</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