



## Appetizers

**CHILLED SHRIMP COCKTAIL...\$9.95**

**CLAMS CASINO...\$8.95**

**STEAMED LITTLENECK  
CLAMS...\$8.95**

**CRAB CAKES (2)...\$9.95**

Can also order as a Dinner for \$18.95

**ARTICHOKE HEARTS  
FRENCH...\$8.95**

As Dinner over Angel Hair pasta...\$15.95

## Soups

### SOUP DU JOUR

Every Soup is Homemade in Our Kitchen

Cup...\$3.25 Bowl...\$5.50

### FRENCH ONION

#### AU GRATIN

Crock...\$4.50

### BOSTON CLAM CHOWDER

Friday Only Cup...\$3.75 Bowl...\$6.75

## Veal

### VEAL FRENCH

Egg battered veal sautéed in white wine,  
lemon butter sauce.

Small (5 oz.) \$14.95 Large (10 oz.) \$18.95

### VEAL PICCATA

Sautéed in white wine worcestershire sauce,  
finished with capers.

Small (5 oz.) \$14.95 Large (10 oz.) \$18.95

### VEAL PARMESAN

Lightly breaded tender veal, topped with melted  
mozzarella cheese & Italian sauce.

Small (5 oz.) \$14.95 Large (10 oz.) \$18.95

### VEAL FLORENTINE

Sautéed in a dry white wine with  
tomatoes, spinach & mozzarella cheese

Small (5 oz.) \$14.95 Large (10 oz.) \$18.95

## Chicken

### CHICKEN FRENCH

Egg battered chicken breast, sautéed in  
white wine, lemon butter sauce.

Small (5 oz.) \$12.95 Large (10 oz.) \$16.95

### CHICKEN PICCATA

Sautéed in white wine worcestershire sauce,  
finished with capers.

Small (5 oz.) \$12.95 Large (10 oz.) \$16.95

### CHICKEN PARMESAN

Lightly breaded tender chicken, topped with  
melted mozzarella cheese & Italian sauce.

Small (5 oz.) \$12.95 Large (10 oz.) 16.95

### CHICKEN DIANE

Boneless chicken breast, sautéed with herbs,  
sherry wine and finished with fresh mushrooms.

Small (5 oz.) \$12.95 Large (10 oz.) \$16.95

### CHICKEN ALEXANDER

Sherry wine, tomatoes, feta cheese, spinach  
& bacon over penne pasta.

Small (5 oz.) \$12.95 Large (10 oz.) \$16.95

### CHICKEN & MUSHROOM MARINARA

Over penne finished with Romano cheese.

Small (5 oz.) \$12.95 Large (10 oz.) \$16.95

**All Dinner Entrees Include: Salad or Soup Du Jour, Potato, Rice, Pasta or Vegetable.  
Bleu Cheese Dressing Add \$ .75**

*For Parties of 6 or more an 18% gratuity  
will be added to your guest check.*



# Seafood

## HADDOCK Your Way

**Broiled:** White Wine & Butter or Lemon Pepper \$12.95  
**Marinara** \$13.95      **French** \$14.95  
**Scampi** \$14.95      **Blackened** \$14.95

## SEAFOOD MARINARA

Large Shrimp & Sea Scallops with Homemade  
Marinara Sauce over Linguini \$17.95

## SHRIMP ALEXANDER

Over Angel Hair Pasta \$19.95

**LINGUINI**  
With Homemade Red or White Clam Sauce,  
Fresh Mushrooms and Littleneck Clams \$14.95

## BREADED SEAFOOD

**Shrimp...** \$13.95      **Sea Scallops...** \$13.95  
**Blue Point Oysters...** \$14.95  
**Seafood Platter-** Haddock, Shrimp & Scallops.. \$15.95

## BROILED SEAFOOD

**Shrimp-**Your Choice Regular or Scampi ...\$16.95  
**Scallops** Your Choice Broiled or Pan Seared \$17.95  
**Seafood Platter-** Large Shrimp, Sea Scallops,  
Clams Casino and Haddock... \$17.95

## Friday Only

### BEER BATTERED or HAND BREADED FISH FRY

Small (8 to 9 oz.) \$8.95

Large (13 to 14 oz.) \$12.95

*Served with French Fries and Homemade Cole Slaw*

## Beef

### 12 oz. STRIP STEAK

\$18.95

### 16 oz. DELMONICO STEAK

\$19.95

**Add 3 Grilled or Broiled Shrimp for \$9.00**

Add sautéed sherry mushrooms, sautéed onions, Montréal seasoning or blackened for \$1.00

## Prime Rib

### THURSDAY & SATURDAY ONLY

**Our Prime Ribs of Beef are Slowly Roasted to Retain Their Natural Juices**

#### THE BUNT

Open Faced Sandwich with French Fries \$11.95

#### THE HOME RUN

Approximately 16 oz. After Cooking \$20.95

#### THE HIT

Approximately 12 oz. After Cooking \$15.95

#### THE GRAND SLAM

Approximately 25 oz. After Cooking \$30.95

### How Do You Like Your Beef?

**Rare** - Red Cool Center, **Medium** - Hot Pink Center, **Well Done** - No Juice Left

The longer the beef is cooked, the tougher and smaller it becomes. As a result we are not responsible for beef ordered well done!

## Sides All \$1.95 ea.

## Salad Dressings

Sweet Potato Fries  
French Fries  
Smashed Potatoes Du Jour  
Vegetable Du Jour  
Tater Tots  
Apple Sauce

Village Fries  
Seasoned Curly Fries  
Steak House Onion Rings  
Macaroni Salad  
Rice Du Jour  
Baked Potato  
Cole Slaw

Balsamic Vinaigrette  
Buttermilk Ranch  
Catalina French  
Creamy Bleu Cheese  
Creamy Caesar  
Crumbled Bleu Cheese

Honey Dijon  
Italian  
Peppercorn Parmesan  
Raspberry Vinaigrette  
Thousand Island  
Sun Dried Tomato Vinaigrette