

Appetizers

<i>Soup du Jour</i>	Cup \$3.00	Bowl \$3.50
<i>French Onion Soup</i>	Cup \$3.25	Bowl \$3.75
<i>Seafood Soup</i>	Cup \$3.50	Bowl \$4.25
<i>Fried Calamari Bruschetta</i>		\$8.95
<i>Artichokes French</i>		\$7.95
<i>Clams Casino Home Made</i>		\$8.95
<i>Shrimp Cocktail</i>		\$8.95 or \$9.95
<i>Bam Bam Shrimp in Thai peanut sauce</i>		\$8.95
<i>Crab Cakes</i>		\$8.95
<i>Boneless Chicken Wings</i>		\$7.95

Light Fare

<i>Julienne Salad ~ Mixed greens topped with ham, turkey, cheese, bacon, egg, tomato, red onion and mushrooms</i>	\$8.95
<i>Caesar Salad ~ Fresh romaine tossed with our own caesar dressing, croutons and romano cheese</i>	\$6.95
<i>Add chicken</i>	\$9.25
<i>Grilled Chicken Breast Salad ~ Tender field greens tossed with a mandarin sesame ginger dressing, topped with grilled sliced chicken breast, mandarin oranges, honey glazed pecans and roasted red peppers</i>	\$9.95
<i>Ribeye Steak Sandwich ~ On French bread with Gorgonzola cheese, chef butter and fries</i>	\$9.95
<i>Quesadillas</i>	\$6.95 Add Chicken \$8.95
<i>Marinated Grilled Chicken Breast ~ Served with lettuce, tomato, and mayo on a bulky roll served with fries</i>	\$6.95
<i>Cheeseburger or Hamburger ~ with lettuce, tomato, mayo on a bulky roll with fries</i>	\$6.95
<i>Grilled Tenderloin Pizza ~ personal thin crust pizza topped with roasted garlic, olive oil, sliced tomato, grilled tenderloin, artichoke hearts, and Italian cheeses</i>	\$9.95

Pasta

<i>Sailors' ~ Artichokes, mushrooms, bacon, tossed with angel hair pasta in an asiago cheese sauce</i>	\$15.95	half	\$10.95
<i>Wild Mushroom Saute' ~ Portobelo, shiitake and white mushrooms with roasted peppers and onion in an herb butter sauce with fresh spinach on pasta topped with Gorgonzola cheese and pine nuts</i>			\$16.95
<i>Artichokes 'El Greco ~ egg battered artichoke hearts with mushrooms, sun-dried tomatoes red onions in light sauce, topped with asiago cheese</i>			\$15.95
<i>Greens, Beans ~ sauteed Italian sausage, escarole, great northern beans, olive oil, and garlic served over ziti</i>			\$11.95
<i>Cioppinno ~ shrimp, scallops, clams, steamed in white wine and finished with marinara sauce and topped with Parmesan cheese</i>			\$22.95
<i>Pasta Primavera ~ mixed veggies in light sauce</i>			\$9.95

Seafood

<i>Baked Brie Stuffed Shrimp ~ Large shrimp stuffed with brie cheese and spinach wrapped in prosciutto then baked</i>	\$18.95
<i>Salmon ~ grilled salmon filet with Dijon caper sauce</i>	\$18.95
<i>Crab Cake Platter ~ Homemade jumbo lump crab cakes served with Maryland seafood sauce</i>	\$16.95
.....half	\$12.95
<i>Pan-seared Scallops ~ Fresh sea scallops in white wine and lemon butter</i>	\$18.95
<i>Steamed Mussels ~ Beer, garlic old bay butter</i>	\$12.95
<i>Ahi Tuna ~ Sesame crusted, pan-seared mushrooms with a Hawaiian BBQ sauce (soy, ginger) on Thai slaw</i>	\$19.95

Meats

<i>Filet Mignon ~ 8 oz. topped with tumbleweed onions</i>	\$22.95
add grilled shrimp or scallops	\$5.00
<i>New York Strip Steak — 14oz. hand cut and grilled to your preference topped with chef butter</i>	\$20.95
with sauteed mushrooms add.....	\$1.00
<i>Sauteed Liver and Onions</i>	\$14.95
<i>Chicken Marsala ~ Breast medallions and mushrooms in a Marsala wine sauce</i>	\$15.95
Half —	\$10.95
<i>Chicken French ~A light egg batter dipped chicken breast sauteed in a lemon butter sherry sauce</i>	\$15.95
.....half	\$10.95
<i>Tournedos Au Poivre ~ Black pepper filets of beef finished with brandy brown sauce</i> —	\$22.95
<i>Potato Crusted Pork Loin ~ A boneless center cut pork loin pan-seared in a balsamic glaze</i>	\$18.95
.....	\$18.95
<i>Osso Bucco ~ slow braised veal shank with veal demi glaze over egg noodles</i>	\$22.95
<i>Shepard's Pie - Beef tenderloin tips sauteed with celery, carrots, onion and peas, homemade gravy topped with mashed potatoes</i>	\$15.25
<i>Roast Duck ~ semi -boneless half duck served crispy and moist on rice topped with bigarade sauce</i>	\$16.95

Dinners include: Salad, vegetable and choice of starch.

Dressing choices: French, Italian, Creamy Bleu, Pepper Parmesan, Ranch, Thousand Island, low calorie Raspberry Vinaigrette, and a special dressing of the week.

Add .75 for crumbled Bleu to any of the above.

Sweets

Your server will present fine desserts prepared by our kitchen staff.

If you have special dietary needs or if you would like something not presented here, please let us know. We will do our best to accommodate you.

Our Lunch Menu is always available

