

K35 land dinner

Grilled Jamaican Chicken	17.95
pineapple soy marinated chicken breast rubbed with authentic jerk seasonings, char-grilled, served with rice and beans	
Rib-Eye Steak	21.95
served with mashed potatoes and vegetable	
Rib-Eye Delmonico	22.95
covered with sautéed onions, peppers and mushrooms, served with mashed potatoes	
Grilled Pork Chops	18.95
center cut pork chops, served with applesauce, mashed potatoes and vegetable	
Steak Murphy	22.95
NY strip steak with onions, cherry peppers, mushrooms & potatoes in a spicy murphy sauce	
Steak & Shrimp	23.95
NY strip steak topped with sautéed garlic shrimp, served with mashed potatoes & asparagus	

sea

Fresh Grilled Salmon	19.95
served with mashed potatoes and broccoli	
Crab Cakes	19.95
pan seared then oven baked, served with remoulade sauce, golden fries and cole slaw	
Herb Crusted Salmon	20.95
fresh herb crusted grilled salmon, topped with a creamy lemon sauce, served with mashed potatoes and broccoli	
Shrimp Scampi	19.95
sautéed with whole cloves of garlic, white wine, fresh basil and tomatoes, served over angel hair pasta	
Blackened Salmon & Shrimp	21.95
pan seared blackened salmon with sautéed jumbo shrimp, topped off with a creamy lemon butter garlic sauce, served with mashed potatoes and asparagus	
Clams Lemonada	18.95
little neck clams with shallots in a creamy lemon garlic sauce, served over linguini	
Shrimp & Clams Chardonnay	20.95
jumbo shrimp and clams tossed in a light garlic wine tomato broth with black olives, mushrooms and wilted arugula, served over linguini	
Sicilian Seafood	20.95
sautéed new zealand mussels, shrimp and clams sautéed with garlic, extra virgin olive oil, fresh tomatoes, basil and white wine, served over linguini	
Shrimp & Chicken Gumbo	20.95
sautéed shrimp and chicken with andouille sausage, tomatoes, peppers, onions and garlic, simmered in a cajun broth with steamed white rice	

sauté specials

Chicken Madeira	17.95
sautéed chicken breast topped with fresh asparagus and melted mozzarella cheese, covered with fresh mushroom madeira wine sauce, served with mashed potatoes	
Chicken Piccata	17.95
sautéed chicken breast with lemon sauce, mushrooms and capers, served with angel hair pasta	
Chicken Marsala	17.95
chicken breast sautéed with fresh mushrooms in a rich marsala wine sauce, served over rice	
Chicken Francaise	17.95
egg battered chicken breast sautéed with fresh mushrooms in a lemon sauce, served over rice	
Caribbean Chicken	17.95
pan seared chicken breast with sautéed peppers and pineapple, topped with a cajun garlic sauce, served with mashed potatoes and asparagus	
Chicken Florentine	17.95
sautéed chicken breast with broccoli, mushrooms, spinach and mozzarella cheese in a garlic wine sauce over angel hair pasta	
Veal Saltimbocca	19.95
tender milk fed veal scallopini sautéed with shallots and mushrooms in a madeira wine demi glaze, topped with prosciutto and fresh mozzarella cheese, served with sautéed spinach and baby red potatoes	
Veal Pizzaiola	19.95
tender veal in a light plum tomato sauce, topped with mozzarella cheese, served over linguini	
Veal 35	19.95
tender veal with roasted peppers, prosciutto & mozzarella in a garlic lemon butter sauce, served over linguini	

the classics

Hot Open Turkey	16.95
served with mashed potatoes and broccoli	
Chicken Parmigiana	16.95
over linguini	
BBQ Baby Back Ribs	16.95
served with mashed potatoes and cole slaw	
Yankee Pot Roast	16.95
served with potato pancake and red cabbage	

pasta

Rigatoni Fra Diablo	19.95
rigatoni with shrimp, spinach and garlic in a spicy alla cucina tomato sauce	
Cajun Jambalaya Pasta	18.95
shrimp and chicken sautéed with onions, tomatoes and peppers in a spicy cajun sauce, served over linguini	
Louisiana Chicken Pasta	18.95
parmesan crusted chicken over bowtie pasta with mushrooms, peppers and onions in a spicy new orleans sauce	
Linguini Carbonara	17.95
linguini with smoked bacon, green peas and garlic parmesan cream sauce	
Navajo Chicken Penne	18.95
cajun chicken, sautéed bell peppers and onions, jack cheese, spicy chipotle cream sauce, topped with fresh pico de gallo	



kid's menu

for kids 12 years and younger
includes kid's beverage

Grilled Cheese with french fries	7.95
Hamburger with french fries	7.95
Chicken Fingers with french fries	7.95
Hot Dog with french fries	7.95
Eggs , any style, served with potatoes and toast	7.95
Silver Dollar Pancakes	7.95
Fresh Toast Volcano	7.95
french toast sticks with whipped cream	

beverages

Fresh Squeezed Orange Juice	3.00
Apple, Cranberry, Tomato or Grapefruit Juice	2.50
Pellegrino Sparkling Water	Sm. 3.00 Lg. 6.00
Fiji Water	Sm. 3.00 Lg. 5.00
Fresh Brewed Iced Tea	3.00
Kitchen Brew (Organic)	3.00
Kitchen Cold Brew	3.00
Cold Pressed Juices	9.00
Tea Chest	3.00
earl grey, english breakfast, chamomile or jade cloud	
Fountain Drinks	3.00
full line of pepsi products	

thank you for your patronage!