

DINNER SPECIALS

ROASTED RED PEPPER SAUSAGE AND CHICKEN

Hot Italian sausage and chicken served over penne pasta and tossed with creamy roasted red pepper sauce and sautéed onions.

Soup or salad, and dessert. \$ 23.95

CHICKEN TETRAZZINI

Sautéed chicken breast, with mushrooms roasted red peppers touch marsala wine in rich Alfredo sauce cover with cheddar cheese and toasted almonds .served over cheese tortellini

Served with soup or salad, and dessert. \$23.95

BUTTERNUT SQUASH RAVIOLI

With sweet potato coulis.

Served with soup or salad and dessert. \$ 26.90

CHICKEN CARBONARA

Chicken, Bacon & Peas with basil and fresh tomatoes in a cheesy cream sauce over fettuccine.

Soup or salad and dessert. \$ 23.95

NEW YORK STYLE CHICKEN

Sautéed chicken breast with cherry peppers , mushrooms, onion and potatoes in a tomato sauce over pasta. \$ 23.95

SHRIMP ORSINI

Sautéed with garlic, shallots, pimento, capers and lemon wine sauce. Over rice.

Served with soup or salad, potato, vegetables and dessert. \$ 23.95

SWORDFISH ACAPULCO

Grilled swordfish topped with grilled pineapple and lime salsa.

Served with soup or salad, potato, vegetables and dessert. \$ 27.90

EGGPLANT ROLLATINI

Rolled Eggplant stuffed with ricotta, topped with marinara sauce and mozzarella cheese. Served with soup or salad and dessert \$21.50

PENNE PRIMAVERA

Penne pasta sautéed with garlic, seasonal garden vegetables finished in a white wine and lightly tomato sauce,

Served with soup or salad and dessert. \$ 22.70

CHEESE STUFFED RIGATONI

“this is more traditional version of dish in that it retains all of the flavor while also remaining light and fresh”

Pasta Rigatoni stuffed with cheese tossed with our Tomato sauce or Vodka sauce.

Served with soup or salad and dessert. \$ 22.70

STEAK AU POIVRE

Thick cut Rib Eye seasoned with crusted peppercorns and demi glace sauce.

Served with soup or salad, potato, vegetables and dessert. \$ 28.55

GARDEN LASAGNA

This vegetarian lasagna is layered with yellow zucchini , green squash, diced asparagus, tomatoes, and spinach along with béchamel sauce(flour, butter, heavy cream)

And topped with mozzarella cheese and a homemade tomato sauce.

Served with soup or salad and dessert. \$ 20.30

SCROD BASILICO

Fresh scrod filet sautéed with grape tomatoes, onions and fresh basil.

Served with soup or salad and dessert. \$ 23.95

BAKE ZITI

Penne pasta with ricotta cheese, ground beef and tomato sauce topped with mozzarella cheese.

Served with soup or salad. \$ 22.35

FAJITAS

Sizzling sautéed green and red peppers, onions, chopped tomatoes, guacamole, sour cream, cheddar cheese. Choice Chicken, Beef, or Shrimp. Served with rice and beans. \$ 25.15

DINNER SPECIALS

GRILLED PRIME RIB

Topped with caramelized onions, green and red peppers

Served with vegetables, potato, and dessert. \$ 32.25

FRIED WHOLE CLAMS

Served with soup or salad , potato , vegetables Market Price

PECAN CRUSTED SALMON

Pan seared pecan crusted salmon over spinach.

Served with vegetables, potato, and dessert. \$ 29.20

FISH & CHIPS

Served with Coleslaw, soup or salad, potato, and dessert. \$ 23.25

SEAFOOD CASSEROLE

Scallops, Shrimp, Scrod. Topped with butter sherry wine, and bread crumbs.

Served with soup or salad, potato, vegetables, and dessert. \$ 29.20

BROILED SWORDFISH TUSCANI

Sautéed diced tomato, white beans, fresh spinach, garlic, touch white wine.

Served with soup or salad, potato, vegetables and dessert. \$ 27.90

LOBSTER RAVIOLI

Served with rich vodka sauce.

Served with soup, or salad, and dessert. \$ 26.90

SHRIMP RIVERA

Sautéed shrimp with fresh diced tomatoes, asparagus, artichoke hearts, white wine, butter sauce. Over linguini

Served with, soup or salad, and dessert\$ 25.55

GREEK CHICKEN

Sautéed chicken breast with Julianne onion and peppers, grape tomatoes, garlic, lemon zest, and sprinkle feta cheese. over rice

Served with, soup or salad, and dessert \$ 27.90

FRIED SHRIMP(5) & RIBS(1/2)

A combination of BBQ spares ribs and golden fried shrimp.

Served with soup or salad, potato, or vegetables, or baked beans, and dessert. \$ 22.70

CHICKEN MEDITERRANEO

Sautéed chicken breast with black olives, sun dried tomato, artichoke hearts, asparagus over choice pasta.

Soup or salad, and dessert.\$ 23.95

SEAFOOD FETTUCCINE

A house favorite filled with shrimp, scallops and lobster meat, Baby Shrimp, in an alfredo sauce over fettuccine.

Served with soup or salad, and dessert. \$ 36.60

PAN SAUTEED SALMON

Lightly seasoned Atlantic salmon, served with tomato basil beurre blanc sauce, and served over mashed potatoes with grilled asparagus.

Served with soup or salad, potato, vegetables, and dessert. \$ 26.10

VODKA PENNE ALLA SHRIMP

Sweet tender shrimp sautéed with vodka sauce. Tossed in penne pasta.

Served with soup or salad, vegetables, and dessert. \$ 23.95

TILAPIA NEWBURG

Rolled and stuffed with shrimp, crabmeat, scallops stuffing, topped with lobster Newburg sauce.

Served with soup or salad, potato, vegetables and dessert. \$ 25.00

VEAL CHASSEUR

Sautéed Veal with tomato, mushrooms, white wine bacon and shallots. Over rice or pasta

Served with soup or salad, and dessert. \$ 26.55

ORIENTAL STIR FRY BEEF

Tender Loin beef, sautéed with red peppers, green peppers, onions, peas, carrots. Tossed with Stir Fry Sauce. Over rice or pasta

Served with soup or salad, and dessert. \$ 23.95