

❧ **SPECIALS** ❧

❧ **APPETIZERS** ❧

PAN SEARED SCALLOPS OVER SWEET PEAS PUREE TOPPED WITH A WHITE WINE LEMON
DILL SAUCE \$10

JALAPEÑO CHILLI WITH CEDAR CHEESE, RED ONIONS AND TORTILLA CHIPS \$8

CALAMARI AND SHRIMP SALAD, TOMATOES, CELERY, OLIVES, ROASTED RED PEPPERS, RED
WINE VINEGAR, LEMON JUICE OVER A BED OF GREENS \$12

THREE CLAMS, THREE OYSTERS AND THREE PEEL & EAT SHRIMP \$17

OYSTERS ON THE 1/2 SHELL \$ 2.50 EACH ROCKEFELLER 4 FOR \$13

❧ **ENTREES** ❧

PAN SEARED SWORD FISH OVER ASPARAGUS, TOMATOES & RISOTTO TOPPED WITH AN
ORANGE REDUCTION SAUCE \$29

3 LB + HERB CRUSTED TOMAHAWK STEAK SERVED WITH GORGONZOLA MASHED
POTATOES, GRILLED ASPARAGUS TOPPED WITH BURGUNDY AND SHALLOT DEMI GLAZE \$80

CHICKEN AND CAVATELLI BARSINNI, BROCCOLI RABE, SAUTÉED CHICKEN STRIPS A
RUSTIC GARLIC TOMATO SAUCE WITH WHITE WINE, BASIL TOSSED WITH CAVATELLI \$21

GRILLED 16 OZ. PORTER HOUSE VEAL CHOP TOPPED WITH A CABERNET, SHALLOTS DEMI
GLAZE OVER A SQUASH, ZUCCHINI RISOTTO \$32

BEER BATTERED HADDOCK WITH FRENCH FRIES \$21

PRIME RIB WITH STUFFED SCALLOPS \$ 29

PARMESAN CRUSTED SALMON OVER SPINACH AND ASPARAGUS \$ 25

ADD A 4 OZ. STUFFED LOBSTER TAIL TO ANY DINNER \$12

❧ **DESSERTS** ❧

CHOCOLATE CHIP BROWNIE SUNDAE WITH CARAMEL SAUCE \$ 6

OUR FAMOUS AWARD WINNING CHEESE CAKE \$ 6, WITH STRAWBERRIES \$ 7

KEY LIME PIE \$ 5 ***** KENTUCKY PIE WITH ICE CREAM \$ 7