



*Casual Dining ... Great Food and Spirits*

## ***New Year Menu*** ***appetizers***

**french onion soup au gratin 5.25**

**crab bisque 5.95**

**fried mozzarella 5.95**

*served with a light scampi sauce*

**jumbo shrimp cocktail 9.95**

**stuffed portobello 9.95**

*with a seafood stuffing and topped with a light scampi sauce*

**fried coconut shrimp 9.95**

**zuppa de clams 10.95**

*fresh littleneck clams steamed in a garlic marinara sauce*

## ***entrées***

*(all entrées include a salad with choice of dressing, choice of starch, and vegetable)*

**prime rib au jus 21.95**

**veal marsala 19.95**

**stuffed shrimp 20.95**

*jumbo shrimp broiled with a crabmeat stuffing and served with rice*

**lobster fra Diablo 22.95**

*lobster, shrimp and clams in a spicy tomato sauce served over fettuccini*

**chicken saltimbocca 17.95**

*boneless chicken breast sautéed with bacon, fresh spinach and sun dried tomatoes served with a white wine sage sauce and finished with sliced provolone cheese*

**tortelloni and tenderloin tips 22.95**

*beef tenderloin medallions sautéed with Portobello mushrooms, sundried tomatoes and spinach in marsala wine tossed with a five cheese tortelloni*

**filet mignon 25.95**

*a 10oz. filet wrapped in bacon, served with a sweet red wine mushroom sauce*

**orange glazed salmon 19.95**

*lightly dusted with cajun spices and brown sugar, then pan-seared and topped with an orange citrus glaze*

**veal chop milanese 22.95**

*12 oz frenched cut veal chop butterflied and pounded thin, then lightly breaded, topped with fresh grated parmesan cheese and a white wine lemon butter sauce*

**linguini with clam sauce 16.95**

*linguini tossed with your choice of red or white clam sauce*

**12 oz. Maine lobster tail 32.95**

**surf & turf 43.95**

*a 10 oz. filet mignon with a 8 oz. Maine lobster tail*

*\*Menu items are subject to change prior to final print.*