

Starter: (choose one)

Bruschetta
Spinach Bread
Cheese Quesadilla
Calamari
Hummus and Pita Chips

House or Caesar Salad

Entrées:

Steak au Poivre

A USDA choice sirloin steak cooked and served with a culinary sauce of peppercorns, butter, garlic, heavy cream. Served with garlic mashed potatoes and our house green beans.

Chicken Marsala

Boneless chicken dusted lightly with flour, sautéed until golden and juicy and finished with a Marsala wine and mushroom reduction. Served with rice and our house green beans.

Scallop Scampi

Tender sea scallops sautéed with garlic butter and white wine. Served on a bed of rice with our house green beans and garlic toast.

Chicken or Vegetable Alfredo

Penne pasta tossed in a creamy Alfredo sauce with red and yellow bell peppers, broccoli and squash. Served with garlic Crustini.

Eggplant Parmesan

Breaded Eggplant topped with Mozzarella and baked. Served with marinara on linguini pasta with garlic toast.

Petite Cut 8oz Prime Rib of Beef

Our best cut of aged prime beef slowly roasted in its own juices, baked potato & our house green beans. Served with au jus & a creamy horseradish sauce.

Italian Haddock

A filet of Haddock topped with Pomodoro, seasoned Italian breadcrumbs and Parmesan. Baked and served with a choice of potato and our house green beans.

Apple Pie, Carrot Cake or Chocolate Cake

\$20.15

per person, plus tax and gratuity

Add a bottle of house wine \$30.15