



Appetizers

Soup du jour

Cup.....\$2.50

Bowl.....\$3.50

French Onion Soup.....\$4.00

Our house recipe topped with croutons, provolone and parmesan cheese, then baked till bubbly.

Bruschetta.....\$5.00

Grilled Italian bread topped with tomato, basil, garlic, and three cheeses.

Artichokes French.....\$6.00

Artichoke hearts egg-dipped and sautéed with sherry and lemon, finished with whole butter.

Crab Cakes.....\$7.00

Twin lump crab cakes served with a Remoulade sauce.

Fried Calamari.....\$7.00

Fried squid served with sautéed red onions, roasted red peppers and banana peppers tossed with lemon and wine.

Littleneck Clams.....\$7.00

One dozen clams with capers, garlic, red onion and white wine.

Jumbo Shrimp Cocktail.....\$9.00

Four Jumbo shrimp served with classic cocktail sauce.



Entrees

Beef and Pork

***NY Strip Steak*,.....\$16.00**

Choice Cut 12oz, charbroiled to your liking.

Add sautéed mushrooms and onions, or crumbly blue cheese.....\$1.00

***Pork Genesee*\$17.00**

Pork tenderloin medallions stacked with sautéed apples and onions, finished with an apple cider reduction.

***Grilled Ribeye 10oz*,.....\$17.00**

***16oz*,.....\$22.00**

USDA select Montreal seasoned ribeye grilled to order.

***Filet Mignon*,.....\$23.00**

Twin 5oz filets Hand-Cut and grilled to order, topped with a mushroom demi-glaze.

Seafood

***Fresh Haddock*,.....\$11.00**

Fresh 8oz filet either breaded or broiled, served with lemon wedge and tartar sauce.

***Grilled Salmon Filet with Red Wine Sauce and Toasted Walnuts*,.....\$16.00**

Grilled 8oz filet finished with white wine, lemon and butter.

***Sea Scallops*,.....\$16.00**

Prepared to your choice, Panko Breaded, Blackened or Broiled and served with Remoulade sauce.

***Crab and Scallop Stuffed Sole*,.....\$17.00**

Twin 5oz filets of sole, stuffed with crab and scallops, served on a bed of wilted spinach with a roasted red pepper coulis sauce.

Poultry

Chicken Parmesan.....\$14.00

An 8oz breaded chicken breast topped with homemade marinara and mozzarella cheese.

Chicken Marsala.....\$14.00

Pan seared chicken topped with a mushroom marsala sauce.

Jamaican Jerk Chicken Breast.....\$15.00

Grilled boneless chicken breast topped with Jamaican seasoning and a mango pineapple chutney.

Artichoke topped Chicken French.....\$16.00

A boneless chicken breast and 2 artichoke hearts, egg-dipped, and sautéed with lemon and sherry.

Pasta

Capellini Pomodoro.....\$10.00

Angel Hair pasta smothered in Homemade Marinara Sauce

Add sausage, meatballs or fresh eggplant.....\$3.00

Stuffed Shells.....\$10.00

Four fresh pasta shells, mozzarella, ricotta and parmesan cheeses oven baked and topped with homemade marinara sauce.

Cheese Tortellini.....\$13.00

Cheese stuffed tortellini tossed with peppers in a pesto cream sauce.

Add Chicken.....\$2.00 Add Shrimp.....\$3.00

Linguini with White Clam Sauce.....\$15.00

Clams sautéed in white wine with parmesan cheese, roasted red pepper flakes and oregano.

Chicken Alfredo.....\$15.00

Strips of grilled chicken tossed with homemade alfredo and linguini topped with asparagus.

Shrimp Scampi.....\$17.00

Baby shrimp, tomatoes and scallions sautéed with garlic oil and white wine, finished with whole butter, served over angel hair pasta.

All Entrees Include freshly baked rolls and butter, Choice of Soup or House Salad, Seasonal Vegetables and choice of potato (where appropriate)