



- PRIORITY SPECIAL -

*Served Tuesday-Friday 4:30 to 6:30 p.m.,
Saturday 4:30 to 5:30, Sunday 4:30 to 6:30*

- *First Course* -

Soup of the Day
Caesar Salad
Salad of Field Greens
Potpourri of Fresh Fruit

- *Main Course* -

Beef Stroganoff served with Noodles
Sautéed Liver with Bacon and Caramelized Onions
Sautéed Medallions of Pork and Apples in a Calvados Sauce
Peppered Salmon, Lemon Beurre Blanc
Chicken Pot Pie
Fusilli Pasta, Wild Mushroom Sauce
Fresh Fish of the Day

Main Courses are served with Chef's choice of rice, potato and vegetables.

- *Dessert* -

Bread Pudding in Cinnamon Bourbon Sauce
Chocolate Mousse
Ice Cream or Sherbet

- *Priority Dinner \$19.95* -



- COMPLETE DINNER -

- *First Course* -

Soup of the Day
Caesar Salad
Salad of Field Greens
Potpourri of Fresh Fruit

- *Main Course* -

Sautéed Medallions of Veal with Wild Mushrooms in a Madeira Wine Sauce
Roast Half Duck, Grand Marnier Sauce
Scallops and Mushrooms Mornay
Grilled Chicken Pasta, Peppers, Olive Oil and Garlic
Fresh Fish of the Day

Main Courses are served with Chef's choice of rice, potato and vegetables.

- *Dessert* -

Bread Pudding in Cinnamon Bourbon Sauce
Chocolate Mousse
Ice Cream or Sherbet

- *Complete Dinner \$28.00* -

- DINNER -

- *First Course* -

- Soup of the Day \$5.50
Clam Chowder \$6.00
Caesar Salad \$6.95
Salad of Field Greens \$6.95
Spinach Salad with Raspberry Vinaigrette \$6.95
Roasted Red Peppers and Fresh Mozzarella with a Pesto Vinaigrette \$8.95
Smoked Salmon Pouches filled with Crabmeat, Fresh Basil Oil \$11.00
Steamed Clams, Garlic and Herb Broth \$9.50
Jumbo Lump Crab Cake with Lemon Caper Beurre Blanc \$12.00
Sesame Seared Tuna with Wonton Chips, Soy Ginger Vinaigrette and Black Bean Paste \$9.95
Tempura Lobster and Risotto in a Brandy Cream Sauce \$16.95
Baked Brie Raspberry Coulis \$9.95
Grilled Filet Pizza with Pesto, Smoked Mozzarella and Roasted Tomatoes \$11.00
Appetizer Sampler: Filet Pizza, Crab Cake, Smoked Salmon Pouch and Fresh Mozzarella & Roasted Red Peppers \$15.95

- *Salad Entrees* -

- Sesame Seared Tuna with Asian Buckwheat Noodles, Soy Ginger Vinaigrette \$18.00
Sliced Filet Mignon over Field Greens with Roasted Red Peppers and Gorgonzola Cheese \$21.00
Peppered Salmon over Caesar Salad \$18.00
Grilled Chicken and Spinach Salad with Raspberry Vinaigrette \$16.00

- *Pasta Entrees* -

- Grilled Chicken Pasta, Peppers, Olive Oil and Garlic \$17.00
Fusilli Pasta, Wild Mushroom Ragout \$16.00
Shrimp, Scallops and Vegetables over Linguini with Scampi Sauce \$19.00

- *Specialties* -

- Pan Seared Peppered Salmon, Lemon Beurre Blanc \$21.00
Scallops and Mushrooms in Mornay Sauce \$22.00
Seafood Mixed Grill with Cajun Shrimp and Crispy Onions \$25.00
Jumbo Lump Crab Cakes with Lemon Caper Beurre Blanc \$25.00
Cioppino of Shrimp, Scallops, 1/2 Lobster Tail and Clams over Angel Hair \$26.00
Twin 5 oz. Lobster Tails \$35.00
Surf & Turf, 5 oz. Filet and 5 oz. Lobster Tail \$32.00
Roast Half of Duck in a Grand Marnier Sauce \$21.00
Sautéed Medallions of Pork and Apples in a Calvados Sauce \$22.00
Chicken Picatta \$19.00
Grilled Australian Lamb Chops in a Candied Mint Demi-Glaze \$28.00
Filet Mignon, Shitake Merlot Reduction \$29.00
Peppered Crusted Sirloin of Beef with Gorgonzola Demi-Glaze, Sweet Potato Fries \$29.00
Pan Seared Veal Medallions with Shrimp and Crabmeat in a Vermouth Cream Sauce \$28.00
Sautéed Medallions of Veal with Wild Mushrooms in a Madeira Wine Sauce \$22.00
Vegetarian Selection \$16.95

- *Side Dishes* -

- Sautéed Fresh Spinach
Sweet Potato Fries
Wild Mushroom Ragout
Mushroom Risotto
\$6.00

