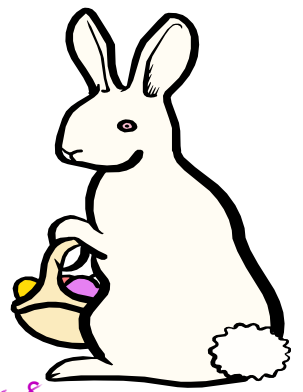


Happy Easter



Starters

Tortellini Soup 6

Traditional Caesar Salad 9

Hot Antipasto 17

A Medley of Stuffed Mushrooms, Clams Casino and grilled Shrimp Skewer

Chilled Prawns 15

Jumbo Shrimps with Lemon & Tangy Cocktail Sauce

Clam Chowder 8

Scampi 15

Shrimp Sautéed with Garlic and Lemon

Cold Antipasto 16

An assortment of Imported Cheeses, Cured Meats and Marinated Olives

Mediterranean Platter 14

An array of grilled Mediterranean style vegetables accompanied with hummus and tzatziki with grilled Tuscan breads

Iceberg Wedge 10

A crispy wedge of Iceberg Lettuce served with marinated Bermuda Onions topped with your choice of dressing: Blue Cheese, Black Fig Vinaigrette or Thousand Island

Entrées

Char-grilled Chicken 24

Served over a Spring Salad of Crisp Greens, Easter Egg Raddish, Purple Potatoes, Avocado and Grilled Asparagus tossed with a Tangerine-Honey Dressing

Chicken Parmigiana Al Forno 25

Chicken Cutlet baked with Marinara and Mozzarella Cheese served with Cavatelli Al Forno

Haddock Francaise 27

Fresh Haddock Dipped in Egg topped with Asparagus and Lemon & Garlic Sauce served with Buttery Whipped Potatoes

Pan Seared Salmon 30

Served on a bed of English Pea Risotto and drizzled with Blood Orange, Key lime Aioli and Ginger Honey Glaze

Gemelli Pasta with Seafood 31

Imported Pasta, sautéed with Broccoli Rabe, Roasted Tomatoes, Shrimp, Scallops, Mussels, Cockles and Calamari

Shrimp Rigatoni Matrimonio 30

Jumbo Shrimp, Roma Tomatoes, Prosciutto & Basil Tossed with Rigatoni Pasta

Fruits of The Sea 36

Lobster, Jumbo Shrimp and Sea Scallops sautéed with Heirloom Tiny Tomatoes in a Pastry Toy Box

Veal Scallopini 30

Tender Veal sautéed in a Mushroom White Wine Sauce with a Touch of Marinara over Angel Hair Pasta

Lobster Pie 47

A Traditional Favorite. Fresh Picked Maine Lobster topped with Sherried Crumbs and Sweet Butter

Veal Chop Saltimbocca 36

Char Grilled Veal Chop topped with Parma Prosciutto, Mozzarella Cheese and fresh Sage, Lemon Served with Grilled Vegetables and Whipped Potatoes

Pan Roasted Filet Mignon 38

A Generous Portion of Tender Angus Beef Filet, with Mushrooms in a Cognac Dijon Sauce served with Truffle Parmesan Shoestring Fries

Roasted Prime Rib 31

Black Angus Beef, slow Roasted and served with Horseradish sauce & au jus and Apple Smoked Bacon & Cheddar Cheese Baked Potato

Roasted Honey Ham 18

Corn Meal and Maple Crusted Ham, served with a Potato, Corn & Bacon Pancake drizzled with Honey Butter

Lamb Lollipops 30

Brushed with Lemon and fresh Mint Glaze Served with a Loaded Twice Baked potatoe

Children's Menu

Pasta with Meatballs 13

Chicken Fingers with Fries 13

