

ENTREES

CHICKEN MARSALA	\$ 18
BONELESS SAUTEED CHICKEN BREAST WITH DICED PANCHETTA, FRESH MUSHROOMS AND MARSALA WINE, SERVED OVER LINGUINE.	
CHICKEN SOFIA	\$ 18
BONELESS CHICKEN BREAST SAUTEED WITH ARTICHOKE HEARTS, FRESH DILL, SHALLOTS, GARLIC AND WHITE WINE.	
ROASTED HALF CHICKEN	\$ 16
WITH HOMEMADE THYME & SAGE HERB STUFFING TOPPED WITH HOMEMADE CHICKEN GRAVY, SERVED WITH CRANBERRY SAUCE.	
PARMIGIANA	\$ 15
VEAL \$ 20 ~ CHICKEN \$ 18 ~ EGGPLANT	
ALL HAND BREADED, TOPPED WITH ITALIAN CHEESES AND HOMEMADE MARINARA SAUCE, SERVED WITH LINGUINE.	
WIENER SCHNITZEL	\$ 20
LIGHTLY BREADED VEAL CUTLET WITH A LEMON-CAPER BUTTER.	
GRILLED PORK CHOPS	\$ 18
FRENCH CUT RIB CHOPS, SERVED WITH HOMEMADE APPLE SAUCE.	
FILET MIGNON	\$ 32
6 OUNCE \$ 20 ~ 10 OUNCE	
A CENTER CUT TENDERLOIN WITH A BURGUNDY PEPPERCORN DEMI-GLACE.	
BLACK & BLUE STEAK	\$ 24
A CAJUN BLACKEN SPICE RUBBED 14-OUNCE BONE-IN CHOICE RIB EYE WITH A CARAMELIZED SWEET ONION BLUE CHEESE SAUCE.	
SURF & TURF	\$ 34
A 6-OUNCE FILET MIGNON PAIRED WITH A 6-OUNCE ROCK LOBSTER TAIL.	
SHRIMP SCAMPI	\$ 20
SAUTEED WITH BUTTER, GARLIC AND WHITE WINE, SERVED OVER LINGUINE.	
SEA SCALLOPS	\$ 22
PAN SEARED WITH OLIVE OIL, DICED TOMATO, SHALLOTS, CAPERS, AND WHITE WINE TOPPED WITH A WHITE BALSAMIC REDUCTION.	
SEAFOOD COMBINATION	\$ 26
BROILED FLOUNDER FILLET, GULF SHRIMP, SEA SCALLOPS, AND A CRAB CAKE, SERVED WITH DRAWN BUTTER AND YOUR CHOICE OF TARTAR OR COCKTAIL SAUCE.	
SEAFOOD PASTA	\$ 24
SAUTEED JUMBO SHRIMP, SEA SCALLOPS, AND A HALF-LOBSTER TAIL WITH A PARMESAN CREAM SAUCE, SERVED OVER LINGUINE.	
CRAB CAKES	\$ 22
OUR OWN JUMBO LUMP CRABMEAT RECIPE, SERVED WITH HOMEMADE TARTAR OR COCKTAIL SAUCE.	
GRILLED SALMON	\$ 18
WITH A BROWN SUGAR AND DIJON MUSTARD GLAZE.	
PASTA PRIMAVERA	\$ 15
SAUTEED DICED TOMATO, BABY SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPERS, AND PARMESAN CHEESE IN A WHITE WINE SAUCE TOSSED WITH LINGUINE.	

ALL SERVED WITH YOUR CHOICE OF POTATO OR RICE AND VEGETABLE DU JOUR, UNLESS SPECIFIED

A LA CARTE SIDES

FRENCH FRIES	\$ 5	ONION RINGS	\$ 6
POTATO DU JOUR	\$ 3	POTATO SALAD	\$ 3
RICE DU JOUR	\$ 3	COLE SLAW	\$ 3
VEGETABLE DU JOUR	\$ 3	LINGUINE	\$ 5

ALTHOUGH WE PREPARE TO YOUR LIKING, THERE IS AN INCREASED RISK OF FOOD BORNE ILLNESS IN CONSUMING UNDERCOOKED MEATS, SEAFOOD AND POULTRY.