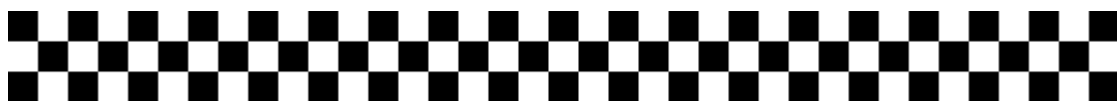


ENTREES

CHICKEN MARSALA						\$ 14		
BONELESS SAUTEED CHICKEN BREAST WITH DICED PANCHETTA, FRESH MUSHROOMS AND MARSALA WINE, SERVED OVER LINGUINE.								
CHICKEN SOFIA						\$ 14		
BONELESS SAUTEED CHICKEN BREAST WITH ARTICHOKE HEARTS, FRESH DILL, SHALLOTS, GARLIC AND WHITE WINE.								
ROASTED HALF CHICKEN						\$ 12		
WITH HOMEMADE THYME & SAGE HERB STUFFING TOPPED WITH HOMEMADE CHICKEN GRAVY, SERVED WITH CRANBERRY SAUCE.								
PARMIGIANA	VEAL	\$ 16	~	CHICKEN	\$ 14	~	EGGPLANT	\$ 11
ALL HAND BREADED, TOPPED WITH ITALIAN CHEESES AND HOMEMADE MARINARA SAUCE, SERVED WITH LINGUINE.								
WIENER SCHNITZEL								\$ 16
LIGHTLY BREADED VEAL CUTLET WITH A LEMON-CAPER BUTTER.								
GRILLED PORK CHOP								\$ 12
FRENCH CUT RIB CHOP, SERVED WITH HOMEMADE APPLE SAUCE.								
FILET MIGNON								\$ 16
A 6-OUNCE CENTER CUT TENDERLOIN WITH A BURGUNDY PEPPERCORN DEMI-GLACE.								
SHRIMP SCAMPI								\$ 16
SAUTEED WITH BUTTER, GARLIC AND WHITE WINE, SERVED OVER LINGUINE.								
SEA SCALLOPS								\$ 18
PAN SEARED WITH OLIVE OIL, DICED TOMATO, SHALLOTS, CAPERS, AND WHITE WINE TOPPED WITH A WHITE BALSAMIC REDUCTION.								
CRAB CAKE								\$ 14
OUR OWN JUMBO LUMP CRABMEAT RECIPE, SERVED WITH HOMEMADE TARTAR OR COCKTAIL SAUCE.								
GRILLED SALMON								\$ 14
WITH A BROWN SUGAR AND DIJON MUSTARD GLAZE.								
PASTA PRIMAVERA								\$ 11
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 RICE OR FRENCH FRIES, AND VEGETABLE DU JOUR, UNLESS SPECIFIED



A LA CARTE SIDES

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