



Appetizers

- Baked Clams • Eggplant Rollatini • Tomato Oreganata
Grilled Eggplant & Grilled Shrimp
with a basil garlic sauce topped with bleu cheese & feta cheese
Mesclun Salad • Caesar Salad • Greek Salad
Soup Du Jour • Lobster Bisque

Entrees

1 1/2 lb. Whole Stuffed Lobster
with crabmeat stuffing & Bay Scallops
served with asparagus

Seafood Porto

Shrimp, Scallops, Calamari & Mussels
in a garlic white wine sauce served over linguini

Blackened Swordfish
served with rice & vegetable

Panko Crusted Salmon
served over a crab cake topped with a
mango pineapple sauce

Pan Seared Fillet of Bass
with Bay Scallops in a lemon white wine sauce
served with asparagus

*22oz Bone In Prime Shell Steak****
served with mashed potatoes

Roast Long Island Duck
with an orange chutney sauce
served with mashed potatoes

Bone-In Pork Chop Milanese
with fresh tomatoes, eggplant, sweet peppers,
onions, mushrooms, spinach, prosciutto & melted
mozzarella cheese served with mashed potatoes

Veal Rollatini
with prosciutto, ricotta cheese, marinara sauce &
melted mozzarella cheese served with spaghetti

Chicken Provencal
with artichoke hearts & capers
served with asparagus

Dessert

- Salted Caramel Tartufo • Chocolate Mousse • Rice Pudding • Cannoli

Three Course Prix-Fixe \$29.95
Available Sunday November 3rd - Sunday November 10th

If you would like to indulge for \$36.95

- 6oz Stuffed Lobster Tail & Grilled Shrimp* served with asparagus
*Rack of Lamb **** served with mashed potatoes
*10oz Bacon Wrapped Filet Mignon **** served with spinach mashed potatoes

Before placing your order, please inform your server if a person in your party has a food allergy

****Served raw, undercooked or to your liking. Consuming undercooked meat or fish can increase the risk of food borne illness especially if you have certain medical conditions*