

Formal Entrees

Pasta

SEAFOOD LINGUINE

Split Lobster Tails, Jumbo Shrimp, Bay Scallops and Little Neck Clams tossed in our house White Wine sauce over al dente Linguine

SEAFOOD FRA DIAVOLO

King Crab Legs, Bay Scallops, Jumbo Shrimp, PEI Mussels and little neck Clams served over al dente Linguine in our spicy Fra Diavolo red sauce

Poultry

CHICKEN ROULADES with MUSTARD SAUCE

Panko crusted baked Chicken breast with fresh basil and side of Mustard sauce

TUSCAN LEMON CHICKEN

Slow grilled Chicken Quarters with fresh Rosemary and grilled Lemon Halves

Steaks

New York Strip Steak

Tender boneless New York Strip grilled to order

Filet Mignon

Tender Black Angus Prime Beef filet grilled to perfection in our mushroom Au Jus

PRIME RIB

Slowly roasted Prime Boneless Rib Steak served in Au Jus

Surf & Turf

Premium Maine Lobster Tails plated with Angus Filet Mignon Steak

Veal

VEAL MARSALA

Thin sliced Natural Veal served with sliced Mushrooms in a Marsala Wine sauce

VEAL PARMIGION

Thin sliced Tender Veal Cutlets in seasoned bread crumbs sautéed in Olive Oil layered in fresh Marinara sauce and Mozzarella cheese

Fish

ATLANTIC SALMON FILET

Poached with fresh Dill sauce or Marinated and Char grilled

AHI TUNA STEAKS

Broiled, Blackened or sautéed

ALASKIN KING CRAB LEGS

Delicious sweet and tender Crab Legs with drawn butter

BAKED SHRIMP SCAMPI

Jumbo Shrimp tail on baked in our rich Butter Scampi sauce

BLUE CLAW CRAB

Slow Steamed in our Apple Vinegar Broth

Lobsters

FRESH LIVE MAINE LOBSTERS

2, 3, 4 OR 5LB Tender and Succulent premium Maine Lobsters with drawn Butter

LOBSTER TAILS

Fresh oven roasted jumbo Tails with drawn butter