

Easter Dinner Seating

Reservations Required with Seating at 5:30

Starters

Steak Crostini 8

Sliced tenderloin with a horseradish cream and fried onions on a toasted crostini.

Stuffed Mushrooms 6

Silver dollar mushrooms stuffed with sweet sausage and Italian cheeses.

Escargot 7

Broiled in garlic and white wine with toasted breadcrumbs.

Shrimp Cocktail 12

Citrus poached shrimp served with a tangy cocktail sauce.

Fried Calamari 7

Hand breaded and lightly fried, served with house red sauce.

Salads

Pear Walnut 8

Fresh mixed greens, roasted pear, candied walnuts, cranberries and crumbled blue cheese tossed with our house balsamic vinaigrette.

Spring Berry 9

Fresh spinach tossed with blueberries, strawberries, raspberries, slivered almonds, feta and red onion with a raspberry vinaigrette.

Entree Selections

All entrees served with House or Caesar salad and Baked Potato and Roasted Broccoli

New England Style Haddock 19

Atlantic Haddock broiled with beurre blanc and buttery Ritz crackers.

Filet Mignon 34

Eight ounce USDA Choice Beef Filet seasoned and grilled to your liking with a horseradish cream.

Chicken or Veal Marsala 17, 24

Sautéed with mixed mushrooms and sweet Marsala wine

Veal Giuseppe 26

Sautéed with mixed mushrooms in a light tomato sauce topped with prosciutto and melted cheese

Eight Ounce Broiled Lobster Tail (Market Price)

Eight ounce cold water Lobster Tail broiled and served with drawn butter

Crab Stuffed Chicken 20

Stuffed with jumbo lump crab meat, finished with lemon beurre blanc.

Ravioli with Meatballs 15

Fresh Cheese or Meat ravioli tossed with our house red sauce and meatballs

Shrimp Scampi 19

Jumbo shrimp sautéed with broccoli and tomatoes in a lemon, garlic and white wine sauce, served over angel hair pasta.