

Mother's Day 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.

Grilled Romaine 7

Heart of romaine lettuce lightly char grilled and topped with parmesan cheese, chopped bacon and our house Caesar dressing

Entree Selections

All entrees served with House or Caesar salad and Roasted Potatoes and Roasted Asparagus

Blackened Haddock 19

Atlantic Haddock pan seared with our house cajun seasoning.

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 Cucina 26

Sautéed with asparagus, artichokes, tomatoes, garlic and white wine.

Eight Ounce Broiled Lobster Tail (Market Price)

Eight ounce cold water Lobster Tail broiled and served with drawn butter. Surf and Turf also available.

Herb Stuffed Chicken 20

Stuffed with an herb bread stuffing with pan gravy

Manicotti with Meatballs 15

Fresh Cheese Manicotti 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.